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BOOKS ON DOMESTIC SCIENCE.

BOOKS ON DOMESTIC SCIENCE

A

LIST OF BOOKS

ON

DOMESTIC SCIENCE

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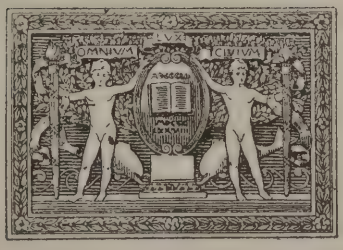

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1911.

PREFACE.

It has been found necessary to restrict arbitrarily the scope of the following list, since there are no precise limits to the general subject of Domestic Science. The equally indeterminate subject of Hygiene is closely connected with it, especially as regards its subordinate divisions of Personal Hygiene and House Sanitation, but in the present list only a few of the many sub-classes of Hygiene have been included. For instance, titles relating to Cleaning are included, while the subject of Laundries, being outside the immediate sphere of household life, is not considered. For an extensive and useful, though not recent, catalogue of works on Hygiene, the Bulletin of this Library for July, 1894, may be profitably consulted.

It will seem that subjects rather remote have in some cases been included, as for example the Cutting of Clothes under the general heading of Dress. The cutting of clothes is a distinct trade, but it was believed that the inclusion of titles so closely related to domestic life might prove useful. Generally speaking, however, the titles in the list are supposed to relate to the various phases of the domestic economy of the usual household. The economy of the home, the broad subjects of food and cookery, beverages, the table, dress — these, with their numerous subdivisions, are the chief concerns of Domestic Science from the practical rather than from the academic point of view.

For the most part the sociological and commercial aspects of the various divisions have not been considered; as, for instance, under the heading Dairy, the subject of the production of milk and butter for sale, being an agricultural rather than a domestic matter, is omitted, while the titles of works treating of the value of these materials as food are included.

Notes under the various main divisions and subdivisions explain the reasons for excluding certain titles which might properly find a place under a more elaborate scheme. The main object has been to be serviceable to the general student, rather than bibliographically complete, and from this point of view some titles have been rejected which seemed unnecessarily to expand rather than to enrich such a list.

A book is not worthless by reason of its age, nor good because it happens to be new. Therefore many titles of works not recently published have been retained, in order to present the historic development of the subject, as well as to bring it up to the present time.

Some of the divisions contain titles which also might properly appear under other divisions. Many of the works, for instance, on Domestic Science, are almost wholly devoted to cookery, while the divisions Cookery and Recipes contain titles of books practically similar in character. Nevertheless it has been thought best to classify such works according to the character indicated by the titles. In a number of cases, however, the title of the same work appears in more than one division. It will be seen, therefore, that the classification is more or less arbitrary, and in case of doubt or confusion recourse must be had to the index at the end of the list, in which a reference will be found to the page numbers where each author, subject, division or subdivision is mentioned.

Included in this list, principally under the headings Domestic Economy and Cookery, are the titles of certain books given to this Library in 1909 from the estate of the late Miss Maria Parloa, through her executor, William V. Alexander, of Wayne, Pennsylvania. Though not extensive, Miss Parloa's collection was representative of the practical literature of the subject in which she had so great an interest, and it constitutes a substantial addition to the possessions of this Library.

Dr. William T. Sedgwick, Professor of Biology, the late Ellen H. Richards, Instructor in Sanitary Chemistry, both of the Massachusetts Institute of Technology, and Sarah Louise Arnold, Dean of Simmons College, have generously served the public and this institution by examining the proofs of the present list. While none of these eminent experts unqualifiedly approved its arrangement or scope, all of them have expressed the belief that such a list will prove useful and popular, and an earnest of a more comprehensive undertaking in the future.

CONSPECTUS OF CLASSIFICATION.

Domestic Economy. Household management. 1

Bibliography of domestic economy. 6
Cleansing. 6
Coöperative housekeeping. 6
Domestic hygiene. 7
Domestic service. Servants. 7
Fats. Lard. Soap. Candles. 8
Hotels. Public houses. Restaurants. Catering. 9
House furnishing. 9
Kitchen and Kitchen utensils. 9
Marketing. Markets. 10
Toilet. 10

Food. Nutrition. Diet. Digestion. 10

Adulteration of food, beverages, drugs and chemicals. 18
Bread. Baking. Baking powders. 21
Cereals. Grain. Corn. Flour. Wheat. Macaroni. 22
Condiments. Salt. Mustard. Vinegar. Oil. Spices. Sugar. Sorghum. Honey. Molasses. 23
Confectionery. Ice-cream. Cake. Pastry. Dessert. 24
Dairy products. Milk. Cream. Butter. Cheese. Oleomargarine. 25
Eggs. 29
Fish and game. Poultry. Shellfish. 29
Preservation of Food. Preserving. Canning. 30
Food for armies. Military stores. Rations. 32
Food for the sick and the convalescent. 32
Students' diet. 33
Infants' and childrens' diet. 34
Food supply. Household expenses. Cost of living. Standard of living. 35
Fruit. 36
Meat. Meat extracts. Cured meats. Meat inspection. 37
Mushrooms. 38
Salads. 40
Sandwiches. 40
Soups. 40
Vegetable diet. Vegetables. 40

Beverages. 42

Tea. Coffee. Cocoa. Chocolate. 42

Cookery. 44

Bibliography of cookery. 49
Periodicals devoted to cookery. 49
Camp cookery. 49
Creole cookery. 50
East Indian cookery. 50
Fireless cookery. 50
French cookery. 50
German cookery. 52
Italian cookery. 52
Jewish cookery. 52
Quaker cookery. 52
Shaker cookery. 52
Southern cookery. 52
Spanish cookery. 53
Swedish cookery. 53
Chafing dish cookery. 53
Cooking schools. Food laboratories. Public kitchens. 53
Entrées. Réchauffés. 54
Recipes, cooking and domestic. 54

The Table. Gastronomy. Dining. Table Decoration. Table Service. Entertaining. 58

Bills of Fare. Menus. 60
Breakfasts. Luncheons. Suppers. 60
Carving. 60

Dress. Clothing. 61

Boots and shoes. 63
Cutting of clothes. 63
Millinery. 64
Corsets. 64
Gloves. 64
Men's hats. 65
Hosiery. 65

A LIST

OF

BOOKS ON DOMESTIC SCIENCE

Domestic Economy. Household Management.

Consult also, for many interesting facts relating to cost of living, household economics, etc., in earlier days, the heading Household Books, in the Public Card Catalogue. Under the heading Family in the Card Catalogue will be found titles on the subject both in its domestic and sociological aspect.

Albertazzi, J. A. Il padre di famiglia in casa, ed in campagna. Vercelli. 1790. 5 v. 4797.1

American Kitchen Magazine. A domestic science monthly. Vol. 1–15. Boston. 1894–1901. Illus. *8000a.65.1–15

Vols. 1, 2 are entitled New England Kitchen Magazine. See also under Everyday Housekeeping for a nominal continuation of this publication.

Arthur, T. S. Our homes: their cares and duties, joys and sorrows. Philadelphia. 1856. Plate. 6008.138

— Trials and confessions of an American housekeeper. [Anon.] Philadelphia. 1854. Plates. *4509.306

— Same. 1860. 4509.133

Audiger, ——, *Sieur* d'. La maison réglée et l'art de diriger la maison. (*In* Franklin, A. L. A., editor. La vie de Paris sous Louis XIV. Pp. 1–203. Paris. 1898.)

A reprint of the edition of 1692. 2639.28

Babcock, Emma W. Household hints. New York. 1881. 6007.34

Barnett, Edith A., and H. C. **O'Neill.** Primer of domestic economy. London. 1892. 4009a.109

Bartley, G. C. T. Domestic economy: thrift in every-day life. Dialogues. London. 1878. 6009.79

Bayle-Mouillard, Élisabeth F. Manuel des habitants de la campagne et la bonne fermière, ou traité complet d'économie rurale et domestique. 2e édition. Par M^me^ Celnart [pseud.]. Paris. 1834. [Manuels-Roret.] 4003.31

— Nouveau manuel complet d'économie domestique. 3e édition. Paris. 1837. 4006.23

— Nouveau manuel de la ménagère parfaite et de la maîtresse de maison. Nouvelle édition, très-augmentée. Paris. 1839. 6009a.67

Beecher, Catherine E. A treatise on domestic economy, for the use of young ladies at home and at school. Boston. 1841. Illus. Plans. 6007.89

— Same. Revised edition, with additions. 1842. 6007.90

— Same. New York. 1842. 6006.113

— Same. 1843. 6007.45

— Same. [3d edition.] New York. 1847. 8009.203

— Same. 1849. 6007.91

— Same. 1852. 6007.92

— Same. 1854. 6006.58

— Same. 1867. 6006.114

Beecher, Catherine E., and Harriet E. B. **Stowe.** The American woman's home; or, principles of domestic science. New York. 1869. Illus. 8007.55

— The new housekeeper's manual: embracing a new revised edition of The American woman's home. Together with The handy cook-book: by Catherine E. Beecher. New York. 1873. Illus. 8007.85

— Principles of domestic economy. New York. 1873. 8007.54

Beecher, Eunice W. Motherly talks with young housekeepers; and about five hundred choice receipts for cooking, etc. New York. 1873. Portrait. 6008.143

Beeton, Isabella M. The book of household management. Entirely new edition, revised and corrected. London. [1869.] Illus. Colored plates. 8009.205

— Every-day cookery and housekeeping book. New York. [1872.] Illus. 8009.105

— How to manage house and servants, and to make the most of your means. London. [1871.] Illus. 6009.126

Belgium. Direction de l'enseignement moyen. Notice on the lessons of manual work and domestic economy in the state secondary schools for girls (1881–1904). [Brussels. 1904.] Tables. 3597.280

Bevier, Isabel, and Susannah **Usher.** The home economics movement. Part 1. Boston. 1906. 8007.105

Bidder, Marion G., and Florence **Baddeley.** Domestic economy in theory and practice. A textbook for teachers and students in training. Cambridge. 1901. 8008.112

Bitard, A., *editor.* Encyclopédie universelle des connaissances pratiques. Paris. [1876.] 4008.69

Boston Cooking-School Magazine of culinary science and domestic economics. [Monthly.] Vol. 13–. Boston. 1909. Illus. *8006.121
Current numbers are kept in the Periodical Room.

Bowman, Anne. The common things of every day life. A book of home wisdom for mothers and daughters. London. 1857. 6007.99

— Same. A new edition. 1859. 6007.100

Broome, Mary A., *Lady*. Houses and housekeeping. A fireside gossip upon home and its comforts. London. 1876. 6009.143
Contains a few receipts for cooking.

Brown, Susan A. How the ends met. Boston. 1885. 8007.64

Buckeye cookery and practical housekeeping. Compiled from original recipes. 14th thousand. Marysville, Ohio. 1877. Illus. 4006.60

— Same. Revised and enlarged. [With slightly differing title.] 110th thousand. Minneapolis. 1881. 8009.220

Burrell, Caroline B. Saturday mornings. A little girl's experiments and discoveries; or, how Margaret learned to keep house. By Caroline French Benton [pseud.]. Boston. [1906.] Z.50f 1.1

Butterworth, Annie. Manual of household work and management. 2d edition. London. 1906. 6009.168

Caddy, Florence. Household organization. London. 1877. 4007.68

Campbell, Helen. The easiest way in housekeeping and cooking. New York. 1881. 6007.63

— Household economics. A course of lectures in the School of economics of the University of Wisconsin. New York. 1897. 5586.22

— The housekeeper's year-book. Philadelphia. 1883. 6003.74

Carena, G. Vocabolario domestico. 2a edizione napoletana. Napoli. 1856. *2784.18

Carter, Mary E. House and home. A practical book on home management. New York. 1904. Illus. 6009a.156

Child, Lydia M. The American frugal housewife. 8th edition. Boston. 1832. Plate. 6009.65
Also published under title: The frugal housewife [6009.69].

— Same. 11th edition. 6003.78

— Same. 33d edition. New York. 1870. 6009.125

— The frugal housewife. Boston. 1829. 6009.69

Cobbett, W. Cottage economy. 1st American from 1st London edition. New York. 1824. Plate. 6005.8

— Same. 17th edition. London. 1850. 8009a.36

— Cottage economy. Added, The poor man's friend; or, a defence of the rights of those who do the work, and fight the battles. London. [1822.] 2 parts in 1 v. Plates. 6009a.44

— Same. 1833. 6003.76

Colson, Elizabeth, and Anna G. Chittenden. The child housekeeper: simple lessons, with songs, stories and games. Music by Alice R. Baldwin. Introduction by J. A. Riis. New York. 1903. Illus. 6007.128

Colson, Elizabeth. *(Continued.)*

Cooley, Anna M. Domestic art in woman's education. New York. 1911. 6009.212

Copley, Esther. Cottage comforts, with hints for promoting them. 24th edition. London. 1864. 4099.21

Cornelius, Mary H. The young housekeeper's friend. Boston. 1846. 6009.63

— Same. 1849. 6009.55

— Same. Enlarged. [1871.] 8009.135

— Same. 1871. 8009.136

Corson, Juliet. Cooking school text book; and housekeeper's guide to cookery and kitchen management. New York. 1879. 8009.234

Creighton, Louise H. The economics of the household. Six lectures at the London School of Economics. London. 1907. 6009.188

Curtis, Isabel G. The making of a housewife. New York. [1908.] Plates. 8008.181

Diaz, Abby M. The schoolmaster's trunk, containing papers on home-life in Tweenit. Boston. 1874. Illus. 4509.99

— Same. (*In* her Domestic problems. Pp. 123–236. Boston. 1881.) 5588.178

Domestic economy for teachers. 6th edition. London. 1897. Illus. 8007.61

Donovan, M. Domestic economy. London. 1830, 37. 2 v. 8009a.17

Draper, L. C., and W. A. Croffut. A helping hand for home and country. Cincinnati. 1870. Illus. 7993.36

Eberty, E. Die Hauswirthschaft und der Markt. Berlin. 1886. No. 1 in *5216.50.N.F.1

Edgeworth, Mary L. The Southern household companion. Philadelphia. 1878. 8009.249

Egger, A. É. Un ménage d'autrefois. Étude de morale et d'économie domestique. Paris. 1867. 6009a.149; No. 4 in 6679a.19

Ellet, Elizabeth F. The practical housekeeper. New York. 1857. Illus. 8006.58

Ellis, Sarah S. Mrs. Ellis's Complete cook, or perfect instructor in all branches of cookery and domestic economy. With Miss Leslie's Seventy-five receipts for pastry, cakes and sweetmeats. New York. 1875. Illus. Colored plates. No. 1 in 8009.250

Emminghaus, A. Hauswirthschaftliche Zeitfragen. Berlin. 1869. No. 12 in *5914.50.4

Engel, E. Das Rechnungsbuch der Hausfrau und seine Bedeutung im Wirthschaftsleben der Nation. Berlin. 1882. No. 24 in *3562.53.3

English matron, The. By the author of "The English gentlewoman." London. 1846. P.31.265.1

Everyday Housekeeping. A magazine for practical housekeepers and mothers. [Monthly.] Vol. 22–24. Boston. 1905–08. Illus. *8000a.65.22–24
Nos. 1–7 of vol. 22 are entitled Modern housekeeping. This magazine was the nominal continuation, with continuous numbering of volumes, of vols. 1, 2: The New England Kitchen Magazine; vols. 3–15: The American Kitchen Magazine; vol. 21: The Home Science Magazine and Motherhood.

Fabre, J. H. Le ménage. Causeries d'Aurore avec ses nièces sur l'économie domestique. 8e édition. Paris. 1882. Illus. 6009.94

Faunthorpe, J. P., *editor.* Household science: for girls and young women. London. 1881. 6007.59

Fowler, C. H., and W. H. De Puy. Home and health and house economies. Cincinnati. 1880. 6007.75

Freedley, E. T., *editor.* Home comforts: a digest of facts respecting the art of living well and cheaply, preserving health and prolonging life. [Philadelphia. 1879.] 8007.76

Gallaher, F. M. Lessons in domestic science. Dublin. 1885. Illus. 6006.91

Germain, V. J. On the teaching of domestic economy and needlework. (*In* International conference on education, London, 1884. Proceedings, vol. 2, pp. 334–346. London. 1884.) 3763.100.14

Gilman, Caroline. Recollections of a housekeeper. By Mrs. Clarissa Packard. New York. 1834. 4509a.272

— Same. 1838. 4509a.274

— Same. 1842. 4509a.33

Glasse, Hannah. The servant's directory, or housekeeper's companion. London. MDCCLX. 8007.121

Good Housekeeping. A monthly journal. Vol. 1–48. Springfield, Mass. [1885–1909.] Illus. *8004.1

Current numbers are kept in the Periodical Room.

Gordon, Margaret M. Household economy. Edinburgh. 1869. 4006.15

Grand'mère Marthe, La. L'aisance par l'économie. Dédié aux ouvrières intelligentes. 2e édition. Ouvrage recommandé par le Conseil général des Vosges et la Société industrielle de Mulhouse. Epinal. 1893. Plates. 8009.263

Grosse, E. Die Formen der Familie und die Formen der Wirthschaft. Freiburg i. B. 1896. 9304.a30

Hale, Sarah J., *editor.* Keeping house and house keeping. A story of domestic life. New York. 1845. 6009a.164

Harvey, L. D. Instruction in agriculture and domestic economy in rural communities in Wisconsin. (*In* Wisconsin. State Superintendent of Education. Bulletin of information. No. 5, pp. 3–23. Madison. 1900.) 7596.43

Haskell, *Mrs.* E. F. The housekeeper's encyclopædia of useful information. New York. 1864. 8009.126

Hausfrau, Die, Gattin und Mutter. Milwaukee. [1879.] Illus. 8009.264

Health and home. By a quiet woman. London. 1875. 3769.82

Helm, C. Einige Worte über Austellungen von Haushaltungs-Gegenständen (expositions d'économie domestique) zum Verständniss ihres Zweckes und Nutzens. Wien. 1862. No. 2 in 5570a.37

Herrick, Christine T. First aid to the young housekeeper. New York. 1900. 8009.112

— Housekeeping made easy. New York. 1888. 6001.24

— In city tents. How to find, furnish, and keep a small home on slender means. New York. 1902. 6003.47

Hippeau, E. Cours d'économie domestique. 3e édition. Paris. [1869.] 6008.87

Hohberg, W. H., *Freiherr* von. Georgica curiosa aucta. Das ist: umständlicher Bericht und klarer Unterricht von dem vermehrten und verbesserten Adelichen Land- und Feld-Leben. Nürnberg. 1716. 3 v. Illus. *5980.50

Holthausen, Jeannette. Illustrirtes Frauen-Brevier. Die Mittel zur Beglückung des Hauses und die Erziehung der Kinder, mit Rücksicht auf Erweckung sinniger Naturbetrachtung. Leipzig. [1876.] Illus. 6009a.153

Home-Maker, The. An illustrated monthly magazine. Edited by Jennie June [pseud.]. Vol. 5 (no. 4–6); 6–9; 10 (no. 1). New York. 1891–93. 6 v. Illus. *7221.20

Home Science Magazine, and Motherhood. Vol. XXI. Nos. 1–7. Boston. 1904. *8000a.65.21

This was a nominal continuation of the American Kitchen Magazine, and was continued by Everyday Housekeeping.

Household conveniences. The experience of many practical writers. New York. 1884. Illus. 6006.64

Housekeeper's Weekly. Vol. 2, 3. Philadelphia. 1891, 92. *7220.37

Housewife, The. Vol. 5, 6. Greenfield, Mass. 1889–91. Illus. *7290.18

How to keep house! or comfort and elegance on £150 to £200 a-year. 19th edition. London. N. d. 8009.73

Howland, *Mrs.* E. A. The New England economical housekeeper, and family receipt book. Stereotype edition. Worcester. 1847. Plate. 6009.28

Hunt, Caroline L. Home problems from a new standpoint. Boston. 1908. 5588.208

James, Alice L. Housekeeping for two: a practical guide for beginners. New York. 1909. 8009a.150

Jewry, Mary. Warne's Model cookery and housekeeping book. London. [188–?] Illus. Colored plates. 8009.276

— Same. [New edition, with slightly different title.] 6003.54

Johnson, Constance. When mother lets us help. Many practical suggestions for little folk who want to be useful about the house. New York. 1909. Illus. Z.50f3.1

Jones, W., *Secretary to the Russell Institution.* Take my advice: a book for every home. By the late editor of "The family friend." London. 1872. Illus. 6007.95

Lady's Annual Register, The, and Housewife's Almanac. For 1838–43. By Caroline Gilman. Boston. 1838–43. 6 v. in 3. Illus. *5229a.2

Lake Placid Club. Conference on Home Economics. Proceedings of the conferences, 1st–3d. 1899–1901. Lake Placid. 1901. *6001.45

— — Committee on Home Economics Syllabus. Home economics. [Albany. 1900.] 5588.195

Laughlin, Clara E. The complete home. New York. 1907. Plates. 6009.183

Leslie, Eliza. The house book: or, a manual of domestic economy. 5th edition. Philadelphia. 1841. 8002.2

Lincoln, Mary J. Rules for housekeepers [and] Twenty lessons in cookery, compiled from the Boston School Kitchen text book. Boston. 1888. 8002.25

Longmans' household science readers. Book I. New York. 1901. Illus. Z.50f 5.1

Lush, Ethel R. Lessons in domestic science. Part 1, 2. London. 1898. 2 v. in 1. Illus. 8009a.35

Lyman, J. B., and Laura F. **Lyman.** The philosophy of house-keeping. Hartford. 1867. Illus. 6007.96

Marshall, J. T. The farmer's and emigrant's handbook. 2d edition, revised. New York. 1845. Illus. 5999.68

Mason, Mary. The young housewife's counsellor and friend. Philadelphia. 1871. Illus. 8009.132

Massachusetts State Federation of Women's Clubs. Department of household science. [Circular on household science.] Boston. [1899.] 6009a.139

Mere Man, A. The domestic blunders of women. With numerous illustrations by "Yorick." New York. 1900. 8009a.85

Millet-Robinet, Cora É. R. Maison rustique des dames. 9e édition. Paris. [1873.] 2 v. Illus. 4008.1

Contents. — 1. Tenue du ménage. — Manuel de cuisine. 2. Médecine domestique. — Ferme.

— Same. 14e édition. 1893. 8009.285

Modern Housekeeping. See EVERYDAY HOUSEKEEPING.

Moll-Weiss, Augusta. Le foyer domestique. Cours d'économie domestique, d'hygiène et de cuisine pratique. Paris. 1902. Illus. 8009.169

Mother at Home, The, and Household Magazine. Edited by Mrs. Henry Ward Beecher. Vol. 1. New York. 1869.

No more was published. *5352.30

Murché, V. T. The teacher's manual of object lessons in domestic economy. Vol. I. (Standards 1 & 2.) London. 1898. Illus. 8009a.18

Murray, R. Warne's Model housekeeper: a manual of domestic economy in all its branches. London. [1882?] Illus. 6003.55

New England Kitchen Magazine. See AMERICAN KITCHEN MAGAZINE.

Nicholson, Elizabeth. The home manual; or, the economical cook and house-book. Philadelphia. 1865. Illus. 8009.156

Nitsch, Helen A. (Catherine Owen.) Gentle breadwinners; the story of one of them. Boston. 1888. 8008.83

— Progressive housekeeping: keeping house without knowing how, and knowing how to keep house well. Boston. 1889. 8008.10

— Ten dollars enough. Keeping house well on ten dollars a week. Boston. 1887. 8009a.107

— Same. 1888. 8009a.108

Noah, M. M. Essays of Howard [pseud.] on domestic economy. New York. 1820. 6009a.5

Oakey, Anna E. From attic to cellar. A book for young housekeepers. New York. 1879. 6009a.143

Panton, Jane E. From kitchen to garret. Hints for young householders. London. 1888. Illus. 8007.77

Panton, Jane E. *(Continued.)*

— Nooks and corners: being the companion volume to "From kitchen to garret." London. 1889. Illus. 8007.29

Pariset, *Madame* ——. Nouveau manuel complet de la maîtresse de maison, ou lettres sur l'économie domestique. Paris. 1852. Plate. [Manuels-Roret.] 4006.22

Parkes, *Mrs.* William. Domestic duties; or, instructions to young married ladies, on the management of their households. 1st American from 3d London edition. New York. 1828. Illus. 5588.50

— Same. 3d American from 3d London edition. 1829. 5588.152

— Same. 1831. 5588.206

Parloa, Maria. First principles of household management and cookery. Boston. 1879. 8009.148

— Same. New and enlarged edition. 1888. 8009.297

— Same. 1889. 8009.298

— Home economics. New York. 1898. Illus. 8007.63

— Same. New and enlarged edition. 1906. 8007.115

— Young housekeeper, designed especially to aid beginners. Boston. 1895. Illus. 4009.177

Passages in the life of a young housekeeper related by herself. With practical hints for the arrangement and management of a household in town or country. London. 1862. Plate. 8009.120

Paul, F. T. A textbook of domestic economy. London. 1894. Illus. B.H.Ref.81.6

Payne, A. G. (Phillis Browne.) Commonsense housekeeping. London. [1877.] 4006.55

— What girls can do: a book for mothers and daughters. London. [1880.] 3588.62

Philp, R. K. A dictionary of daily wants. [Anon.] London. [1858, 59.] 3 v. 6247.11

— The domestic word. A practical guide in domestic and social economy. By the author of "Enquire within." London. 1878. Illus. 4006.69

— The lady's every-day book; a practical guide in the elegant arts and daily difficulties of domestic life. New edition. London. 1880. Illus. 8008.103

Pocumtuc housewife, The; a guide to domestic cookery, as it is practiced in the Connecticut valley. Added directions for soap-making, brewing, candle dipping, clear starching, caring for the sick and all duties of a careful housewife. Deerfield. 1805. Reprint. [1897.] 8008.81

Poetz, Selma. *Ὁδηγὸς τῆς οἰκοδεσποίνης. Κατὰ τὸ Γερμανικὸν ὑπὸ τῆς* Καϛ **E. A.** *Ἐν Ἀθήναις.* 1901. 5079a.145

— Same. *Ἔκδοσις 2.* 1902. 5079a.267

Power, Susan C. Anna Maria's house-keeping. Boston. [1884.] 8009.303

Reeve, Christine G. J. Cookery and housekeeping. A manual of domestic economy for large and small families. By Mrs. Henry Reeve. 2d edition. London. 1882. Illus. Colored plates. 8009.308

Richards, Ellen H. Domestic economy as a factor in public education. New York. 1889. 5596.78.2

— The relation of college women to prog-

Richards, Ellen H. *(Continued.)*
ress in domestic science. A paper presented to the Association of collegiate alumnæ, Oct. 24, 1890. N. p. [1890.] *P.70.745

Richardson, *Sir* B. W. The guild of good life. A narrative of domestic health and economy. London. [1884.] 3768.42

Ris-Paquot, O. E. Le livre de la femme d'intérieure. Table, couture, ménage, hygiène. 2e édition. Paris. [1892?] Illus. 4003.111

Robinson, S. How to live: saving and wasting, or, domestic economy illustrated. New York. 1860. 8009.128

Savery, Lillie, *pseud.* Home comforts, or, economy illustrated, by familiar scenes of everyday life. New York. 1855. 8008.145

Seignobos, *Madame* D. Le livre des petits ménages. Entretiens sur l'économie domestique. Paris. 1893. Illus. 8009.317

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Marye, Jane H. Jane Hamilton's recipes. Delicacies from the Old Dominion. Preserved & compiled by her great-niece Charlotte Mason Poindexter. Chicago. 1909. 8009a.195
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Emel, A. El huevo de oro. Aste de preparar el plato de huevos de 210 maneras. Madrid. 1899. 8009.106

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Grimsköld, C. Svensk-amerikansk kokbok, samt rådgifvare för svenskt tjenstefolk i Amerika. 4. Upplagan. New York. 1893. Text in Swedish and English. 8008.173

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Wood, Cora A. One hundred selected recipes. From the experience of chafing dish enthusiasts. [Anon. Buffalo. 1904.] 8009.93

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Knauff, M., and T. Weyl. Asyle, niedere Herbergen, Volksküchen, u.s.w. Jena. 1895. Illus. *3760a.80

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National Training School for Cookery, London. Lessons in cookery. Hand-book of the training school for cookery (South Kensington, London). Added, The principles of diet in health and disease, by T. K. Chambers, M.D. Edited by Eliza A. Youmans. New York. 1878. 4006.76
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Schmitt, E. Volksküchen und Speise-Anstalten für Arbeiter; Volks-Kaffeehäuser. (*In* Handbuch der Architektur. Theil 4. Entwerfen, Anlage und Einrichtung der Gebäude. Halb-Band 4, pp. 94–106. Darmstadt. 1885.) *8092.52.4

Stanley, Emily W., *compiler.* First course. Lessons in plain cookery. Recipes used in the school kitchen of the Sargent Industrial School, Matteawan, N. Y. [Matteawan. 188–?] 8009.322

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White, Sallie Joy. Cookery in the public schools. Boston. [1890.] 8006.18

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Brown, Susan A. Mrs. Gilpin's frugalities. Remnants, and 200 ways of using them. New York. 1883. 8009.218

Curtis, Isabel Gordon. Left-overs made palatable. How to cook odds and ends of food into appetizing dishes. New York. 1902. Illus. 8009.177

Davidson, H. C. Entrées and table dainties for the epicure. New York. 1889. 8009.145

Murrey, T. J. The book of entrées. New York. 1886. 6005.90

Philp, R. K. The family save-all. Supplying excellent dishes for breakfast, dinner and tea, from cold fragments . . . With miscellaneous receipts and invaluable hints for economy in every article of household use. By author of "The national cook book." Philadelphia. [1867.] 8008.165
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Plumerey, A. Le principal de la cuisine de Paris, traité des entrées chaudes, des rots en gras et en maigre. Paris. 1843, 44. 2 v. [Carême. L'art de la cuisine française, vol. 4, 5.] *8009.302.4, 5

Rorer, Sarah T. Left-overs: how to transform them into palatable and wholesome dishes. Philadelphia. [1898.] 8009a.24

Salis, Harriet A. de. Entrées à la mode. 2d edition. London. 1887. 8009a.185

Senn, C. H. Recherché side dishes for breakfast, luncheon, dinner, and supper. London. 1894. 8009.318

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Many of these titles refer to books containing recipes of all kinds, and not cooking recipes alone, while many others properly belong under Cookery, but are placed here for convenience. Many of the books referred to under Domestic Economy, Cookery, Diet, Food, etc., also contain recipes.

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Altrurian Cook Book, The. Favorite recipes contributed by the wives and daughters of Troy. Troy, Ohio. 1897. 8006.48

Arcana Fairfaxiana Manuscripta. A manuscript volume of apothecaries' lore and housewifery nearly three centuries old, used, and partly written by the Fairfax family. Reproduced in facsimile. An introduction by G. Weddell. London. 1890. *4572.104

Axon, W. E. A., *editor.* The mechanic's friend; a collection of receipts and practical suggestions. London. 1875. 8039.10

Barnum, H. L. The farmer's own book; or, family receipts for the husbandman and housewife. Boston. 1832. 5997.33

Beecher, Catherine E. Miss Beecher's Domestic receipt-book. Designed as a supplement to her Treatise on domestic economy. New York. 1846. 8009.204

— Same. 5th edition. [184–?] Illus. 8009.137
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— Same. 1874. 8008.133

Benjamin, P., *editor.* Wrinkles and recipes, compiled from the Scientific American. Illustrated. New York. [1875.] 4008.30

— Same. Revised edition. [1875.] 4006.78

Berkeley, H. R., and W. H. **Walker.** Practical receipts for the manufacturer, the mechanic, & for home use. London. 1902. *8036.51

Bitard, A., *editor.* Encyclopédie universelle des connaissances pratiques. Paris. [1876.] 4008.69

Blakelee, G. E. Blakelee's industrial cyclopedia. New York. [1889.] Illus. *8036.21

Bradley, R. The country housewife and lady's director in the management of a house, and the delights and profits of a farm. 6th edition, with additions. London. 1732. 2 v. in 1. Woodcuts. 8008.19
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Cary, Elizabeth L., and Annie M. **Jones.** Books and my food. Literary quotations and original recipes for every day in the year. New York. 1904. 8009.224

Case, A. L. New recipe book, containing nearly 2,000 recipes. New York. [1882.] No. 1 in .8036.48

Cassell's Dictionary of cookery, containing about nine thousand recipes. London. [1875, 76.] Illus. Colored plates. 4004.62

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Champlain Valley book of recipes, The. Collected by young ladies of Trinity Church, Plattsburgh. 3d edition. Plattsburgh, N. Y. 1880. 8009.226

Chase, A. W. Family physician, farrier, bee-keeper, and second receipt book. Revised and enlarged by the author. Toledo. 1883. Illus. 3788.86

— Dr. Chase's recipes; or, information for everybody. Improved by [R. A. Beal]. Ann Arbor. 1896. *7789.45

Chop-sticks. Collection of tried recipes. [Compiled by the ladies of the State Street Methodist Episcopal Church.] Troy, N. Y. 1884. 8009.227

Clarke, Edith. High-class cookery recipes, as taught in the school. By Mrs. Charles Clarke. 6th edition. London. 1893. [The National Training School for Cookery.] 8009.229

— Plain cookery recipes, as taught in the school. By Mrs. Charles Clarke. 6th edition. London. 1893. [The National Training School for Cookery.] 8009.228

Cooley, A. J. The book of useful knowledge. A cyclopaedia of six thousand practical receipts. New York. 1854. Illus. *8006.12

— Cyclopædia of practical receipts. 5th edition, partly rewritten by R. V. Tuson. London. 1872. Illus. *8006.43

— Same. 6th edition. New York. 1879, 80. 2 v. B.H.Ref.80.2

Copeland, C. The cuisine: containing household receipts prepared under [his] supervision. Boston. 1872. 6002.12

Cuisine créole, La. A collection of culinary recipes from leading chefs and noted Creole housewives, who have made New Orleans famous for its cuisine. New York. [1885.] 6005.62

Curious old cookery receipts, including simples for simple ailments. Printed from a manuscript now dropping to pieces through much thumbing. London. [1891?] Plate. 8009.237

Cutter, Sophia G. R. Practical recipes. By Mrs. B. B. Cutter. New York. 1909. 8008.202

Dick, W. B. Encyclopedia of practical receipts and processes. New York. [1872.] Illus. 4005.53

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Domestic echoes, The. A careful collection of tried and approved recipes by the members and friends of the Ladies' Auxiliary and King's Daughters of the W. F. M. S. of Third St. M. E. Church, Columbus, Ohio. Columbus. 1897. 8008.74

Drake, P. H. American receipt book. Contains cooking and other receipts. New York. 1867.] Plate. No. 15 in *7792.11

Elliott, Sarah A. [Mrs. Elliotts housewife. Containing practical receipts in cookery.] New York. 1870. 8009.125

Facts for the people. A book of receipts of practical use to everybody. New York. 1851. 7998.10

Family hand-book, The, containing recipes for cooking, dyeing, making perfumery, &c. N. p. [1855.] No. 9 in 8018.70

Filippini, A. The international cook book. Over 3,300 recipes gathered from all over the world. New York. 1906. *8001.38

Frazer, Mary H. Kentucky receipt book. [Louisville. 1903.] 8007.89

Fisher's Temperance House-Keeper's Almanac. 1843. Boston. [1842.] Illus. **H.99a.174

The almanac contains many recipes for cooking.

Gallier, A. The Majestic family cook-book. Containing 1,300 selected recipes. New York. 1897. B.H.Ref.81.14

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INDEX.

A

Abel, M. H., 23, 44, 53.
Abstinence days, Cookery for. P., P. O., 41, 47.
Accum, F., 18.
Aclogue, A, 38.
Acton, E., 21.
Adams, E. L. S., (Steele) 62.
Adams, R., 61.
Adulteration and its remedy, 18.
Adulteration of beverages. Hue, 42.
Adulteration of foods, beverages, drugs and chemicals, 18–20; Blyth, 12.
Adulteration of vegetable foods. Winton, 41.
Aerated bread. Belcher, Dauglish, 21.
Ahles, W. von, 38.
Aikman, C. M., 25.
Aladdin oven. Atkinson, 9.
Albertazzi, J. A., 1.
Album de robes de dames, 61.
Alcott, W. A., 10, 42, 44.
Alcott, W. P., 40.
Alden process of preserving and perfecting fruits, etc., 30, 31.
Alderman, The, *pseud.*, 58.
Alexander, M. W., 58.
Aliments. See Food.
Allen, E. W., 25.
Allen, H. B., 54.
Allen, J. M., 40.
Almquist, E., 10.
Aloi, A., 23.
Alquié de Rieupeyroux, *Madame*, 10.
Altrurian Cook Book, 54.
Alvord, H. E., 25.
Alwood, W. B., 36.
American, An, *pseud.*, 24.
American Association of Medical Milk Commissions, 25.
American Chesterfield, The, 60.
American dainties, 44.
American home cook book, 44.
American housewife and kitchen directory, 44.
American Kitchen Magazine, 1.
American Trade Publishing Company, New York, 21.
Amerling, H. W., 18.
Analyses of food. See Food analyses.
Analyst, The, 11.
Ancien cordon bleu, Un, 50.
Anderson, M. F., 11.
André-Valdès. See Bœswillwald, A.
Andrews, J. C., 58.
Andrews, O. W., 11.
Angell, A., (Hehner) 19, (Hehner) 26.
Apicius, C., 44.
Appert, C., 31.
Apple juice. Gore, 36.
Appledore cook book. Parloa, 47.
Apples as food. Alwood, Barron, Beach, Bigelow, Browne, Hill, Powell, 36; Thomas, 37.
Apples, Evaporated. Wiley, 37.
Arbuthnot, J., 11.
Arcana Fairfaxiana Manuscripta, 54.
Armstrong, G. M., 58.
Armies, Food for, 32.
Army baking. United States: Commissary General of Subsistence, 22, 32.
Arnold, L. B., 25.
Art, L', de faire maigre, 40.
Art, The, of confectionery, 24.
Art of feeding the invalid, 32.
Arthur, T. S., 1.
Artificial coloring. Wiley, 32.
Artificial dearth, 35.
Artificial feeding. Holt, 34.
Ashton, J., (Mew) 42.
Asparagus, Cookery of. Ilott, 141.
Ass's milk. Ranke, 34.
Association of State and National Food and Dairy Departments, 11.
Athenaeus, 58.
Atkinson, E., 9, 11, 53.
Atkinson, G. F., 38.
Atwater, H. W., 21.
Atwater, W. O., 11, 29, 30, 33.
Audiger, ——, *Sieur* d', 1.
Audot, L. E., 50.
Audsley, G. A., (Audsley) 61.
Audsley, W. J., 61.
Aulagnier, A. F., 11.
"Aunt Babette's" home confectionery, 24.
Auspitz, H., 8.
Austin, T., 44.
Avenel, G., *Vicomte* d', 35.
Axon, W. E. A., 54.

B

Babcock, E. W., 1.
Babcock, S. M., 25.
Babet, *pseud*, 37.
Bachelor's cupboard. Phillips, 53.
Bacon. Douglas, 37.
Bacteriology, Dairy. Conn, Freudenreich, Harding, 26; Rogers, Rosenau, Schroeder, Swithinbank, Thom, 28; Vaughan, 29.
— Household. Conn, Elliott, 7; Bergey, 26.
Baddeley, F., (Bidder) 1.
Badham, C. D., 38.
Baier, E., (Bujard) 12.
Bailey, E. H. S., 11.
Bailey, H. P., 53.
Baker, The, 21.
Baker, W., and Company, 42.
Baker, W. H., 61.
Baking, 21, 22; Wells, 25.
Baking powder, 21, 22.
Baldamus, A. C. E., 6.
Bald, C., 42.
Ballin, A. S., 61.
Balling, C. J. N., 23.
Ball, S., 42.
Bananas. Higgins, Hubert, 36.
Bankhead, J. H., 8.
Banner, B., 61.
Bannister, R., 11.
Barber, J., 44.
Barber, S., 34.
Bardy, C., 23.
Barff, F. S., 8.
Barlow, J., 31.
Barnes, A., 53.
Barnett, E. A., 1.
Barnum, H. L., 54.
Barré, G. (Galippe), 21.
Barringer, M. M., 52.
Barron, A. F., 36.
Barrows, A., 29, 44, (Lincoln) 47.
Bartlett, H. C., (Drewry) 13.
Bartley, G. C. T., 1.
Barué, S., 50.
Bass, Cookery of. Rhead, 30.
Bates, F. A., 49.
Battershall, J. P., 18.
Baudrimont, E., (Chevallier) 19.
Baxter, R., 21.
Bayle-Mouillard, É. F., 1, 7, 10, (Dufour de Saint-Pathus) 51.
Beach, C. L., 25.
Beach, S. A., 36.
Beal, E. A., 11, 42.
Beam, W., (Leffmann) 15, (Leffmann) 27.
Beard, G. M., 11.
Beard, S. H., 36, 40.
Beauvilliers, A., 50.
Beauvisage, G. E. C., 8.
Beck, L. C., 18.
Beck, S. W., 64.
Beddoes, T., 11.
Beecher, C. E., 1, 44, 54.
Beecher, E. W., 1.
Beef. Curtiss, 37; Macdonald, Mumford, Salmon, 38.
— Boiled. Babet, 37.
— Cured. Cook, 37.
— Roasting of. Sprague, 38.
Beer, Adulteration of. Dannehl, 19.
Beeton, I. M., 1.
Behnke, K. E., 40.
Belcher, S. D., 26.
Belcher and Larrabee, 21.
Belfort de La Roque, L. de, 42.
Belgium: Direction de l'enseignement moyen, 1.
Bell, James, *Ph.D.*, 11, 18.
Bell, John, *M.D.*, 11.
Bellows, A. J., 11, 32, 33.
Benzoates as preservatives. Wiley, 32.
Benda, L. von, 61.
Benjamin, P., 54.
Bennet, J. H., 11.
Ben-Yûsuf, A., 64.
Benzacar, J., 21.
Berdmore, S., 44.
Bergey, D. H., 7, 26.
Berkeley, H. R., 54.

Berlin public kitchens. Morgenstern, 53.
Bernard, É., (Dubois) 51.
Bernard, *Sir* T., *Baronet*, 30.
Bernardin, C., 38.
Bernays, A. J., 11.
Berry, R. M. F., 31, 36.
Best dressed man, 61.
Bevan, G. P., 11, 61.
Beverages, 42; Aulagnier, 11; Goetz, 13; Holbrook, 14; Herrick, 46.
— **Adulteration of,** 18–20; Hue, 42.
— **Bibliography.** Georg, 13.
— **East Indian.** Indian cookery book, 50.
— **Mixing and serving of.** Herrick, 46.
Bevier, I., 1, 11, 33, (Frissell) 13.
Bibliography of beverages. Georg, 13.
Bibliography of cookery, 49.
Bibliography of cost of living. United States: Library of Congress, 36.
Bibliography of domestic economy, 6.
Bibliography of gastronomy. Vicaire, 59.
Bidder, M. G., 1.
Bienaymé, G., 35.
Biétrix, A., 42.
Bigelow, W. D., 11, 18, 36, 37.
Bills of fare, 60; Déliée, 50; Whitehead, 59.
Biscuit. Manley, Read, Summers, Swett, 21; Terhune, Touaillon, 22; Wells, 25.
Bird, F. J., 6.
Bird, F. W., 40.
Bischoff, H., 12.
Bitard, A., 1, 54.
Bizet, L. C., 37.
Bizio, G., 18, 22.
Black, J. J., 12.
Black, W. H., 19.
Blakelee, G. E., 54.
Blanc, A. A. P. C., 61.
Blanquet, R., 50.
Blasdale, W. C., 12, 40.
Bleaching agents. Bottler, 6.
Blue grass cook book. Fox, 52.
Blot, P., 44.
Blyth, A. W., 12.
Blyth, M. W., (Blyth) 12.
Boddy, E. M., 23.
Boehnke-Reich, H., 42.
Bœswillwald, A., 50, 61.
Boettcher, C., 52.
Boettiger, C. A., 10.
Bohemian cookery. Rettigová, 65.
Boiled beef. Babet, 37.
Boke of nurture. Russell, 59.
Boland, M. A., 33.
Bomberger, M. A., 52.
Bonavia, E., 36.
Bonnechère, C. de, 50.
Bonnes bouches. Smith, 60.
Boot and shoe-maker's assistant, 63.
Booth, A. M., (Burrill) 45.
Boots, 63.
Borax and nutrition. Chittenden, 12.
Borax as preservative. Wiley, 32.
Bordeaux, France: Mairie, 10.
Borden, G., (Goodale) 13, 37.
Borella, *Mr.*, 24, 31.
Borgman, P. J. S., 31.
Boric acid and nutrition. Chittenden, 12.
Boric acid as preservative. Wiley, 32.
Boron food preservatives, 31.
Boston: Department for the Inspection of Milk and Vinegar, 23, 26.
— **Milk supply.** Whitaker, Worcester West Milk Producers' Association, 29.
— **Report on the sale of bad meat in,** 37.
Boston, East. Saratoga Street M. E. Church, 44.
Boston Cooking School, 53.
Boston Cooking-school cook book. Farmer, 46.
Boston Cooking-school Magazine, 2, 44, 49.
Boston School Kitchen. Barnes, 53.
Bostwick, L. W., 9, 44.
Bottler, M., 6.
Bourgoin, A. E., 12, 22.
Bourke, J. G., 12.
Boutelou, E., 21.
Boutroux, L. D. L., 21.
Bouvier, S. H. V., 64.
Bower, J. A., 19.
Bowman, A., 2, 44.
Boyce, *Sir* R., *Baronet*, 26.
Bradley, E., 31.
Bradley, R., 42, 54.
Brandès, M., 50.
Brannt, W. T., 8, 23, 31.
Brant, E. M., 63.
Braxton, G. F., 44.
Brayley, A. W., 21.
Bread, 21, 22; Figuier, Gibson, 13; Schlickeysen, 16; Herrick, 46.
— **Adulteration of.** Draper, Italy: Ministero dell' interno, 19.
— **Aerated.** Belcher, Dauglish, 21.
— **Vienna.** Horsford, 21.
Breakfast, 60; Andrews, 58; Terhune, 59.
— **Abstinence from.** Dewey, 13.
Breakfast dainties. Murrey, 47, 60.
Breakfast foods. Woods, 23.
Brecarelli, M., 53.
Bree, F. E., 7.
Bremner, D., 23.
Brevans, J. de., 31.
Brillat-Savarin, J. A., 58.
Brinton, W., 12.
Broadlands cookery-book. Behnke, 40.
Broome, M. A., *Lady*, 2, 44.
Broughton, *Mrs*, J., 61.
Brown, C. E., Publishing Company, 44.
Brown, E. W., 30.
Brown, G., 12.
Brown, R., 24.
Brown, S. A., 2, 24, 33, 54.
Browne, C. A., 23, 36.
Browne, Phillis. See Payne, A. G.
Browne, W. H., 22.
Bruce, E. M., 19.
Bruce, R., 35.
Bruen, E. T., 12.
Brugière, S. Van B., 44.
Brugsch, H. C., *called Brugsch-Bey*, 35.
Bruns, M., 61.
Bryant, A. A., 63.
Bryant, A. P., (Atwater) 11, (Atwater) 33.
Buch, Ein, von guter Speise, 52.
Buchan, E. M., 44.
Buchan, W., 65.
Buckeye cookery and practical housekeeping, 2, 44, 45.
Buckland, A. W., 45.
Buckmaster, J. C., 45.
Buckton, C. M., 7.
Buddhist diet-book. Holloway, 41.
Buecher, C., 35.
Bujard, A., 12.
Bullard, W. N., 42.
Buns. American Trade Publishing Co., 21.
Burcker, E., 19.
Bureau of the American Republics, 42.
Burnet, R. W., 33.
Burnett, E., 26.
Burrell, C. B., 2, 35, 45, 60.
Burrill, K., 45.
Bush, B., 65.
Butler, W. C., 24.
Butter, 25–29; Figuier, 13.
— **Adulteration of.** Bell, 18; Hanssen, 19; United States: Internal Revenue Office, 20, 29; Hehner, 26; Wiley, 29.
— **Renovated.** United States: Internal Revenue Office, 29.
Butterworth, A., 2.

C

C., S., 22.
Caddy, F., 2.
Cadet-de-Vaux, A. A. F., 42.
Caillard, *Sir* V. H. P., 35.
Cake, 24, 25; American Trade Publishing Co., 21; Ellis, 45; Herrick, 46.
Calder, F. L., 53.
California Agricultural Experiment Station, Fruitarians at. Jaffa, 41.
Calm, C. E., 31.
Calmels, G., 8.
Calvo, J. B., 42.
Camembert cheese. Conn, 26.
Cameos of vegetarian literature, 40.
Cameron, C. A., 12.
Cameron, J., 8.
Camp cookery, 49, 50.
Camp cookery, prepared for Massachusetts volunteers, 32.
Campbell, H., 2, 45, 60.
Campion, J. W., and Co., 8.
Canada: Department of Inland Revenue, 19.
— **Parliament,** 32.
Cardelli, P., 42, 50, 60.
Candles, 8, 9.
Candy. See Confectionery.
Canning, 30–32.
Canoe cookery. Pascoe, 50.
Carbohydrates of wheat. Sherman, 22.
Carême, M. A., 24, 50.
Carena, G., 2.
Carlisle, J. G., 35.
Caron, P., 50.
Carpenter, A., 33.
Carpenter, F. O., 12.
Carpenter, M. L., (Pope) 16.
Carpenter, W. L., 8.
Carpet cleaning. Osman, Tucker, 6.
Carter, M. E., 2.
Carter, S., 45.
Carving, 60, 61; Herrick, 46; Murrey, 47.
Cary, E. L., 54.
Casa, G. della, 60.
Case, A. L., 54.
Cassell's Dictionary of cookery, 45, 54.
Cassell's New dictionary of cookery, 55.
Castelneau, F., *Comte* de, 30.
Caswell, E. T., (Okie) 33.
Catering, 9.
Cattaneo, A., 26.
Cattaneo, L., 26.

Cautley, E., 34.
Cavalier, L. E., 49.
Cave, H. W., 42.
Cazenave, P. L. A., 10.
Celery, Cookery of. Ilott, 41.
Century cook book. Ronald, 48.
Cereal foods. Mitchell, 41.
Cereals, 22, 23; Figuier, 13; Horsford, 14; Herrick, 46.
— Adulteration of. Bell, 18.
Cervio, V., 60.
Ceylon salads. Rorer, 40.
Chacon, P., 58.
Chadwick, *Mrs.* J., 45.
Chafing dish cookery, 53; Herrick, 46; Murrey, 47.
Chamberlain, J. F., 12, 61.
Chamberlain, J. S., 22.
Chambers, T. K., 12.
Champagne, Adulteration of. Mason, 20.
Champignons, 38, 39.
Champlain Valley book of recipes, 55.
Chapin, R. C., 35.
Chase, A. W., 55.
Chase, W. G., 61.
Chatard, T. M., 23.
Chaumont, F. S. B. F. de, 12.
Cheap, E., 7.
Cheddar cheese. Harding, 26; Rogers, 28.
Cheese, 25–29; Figuier, 13.
— Adulteration of. Bell, 18.
— Fungi in. Thom, 28.
Cheese and butter making, 26.
Chemical analysis of milk. Comstock, 26; Italy, Leffmann, 27; Sommerfeld, 28.
Chemicals, Adulteration of, 18–20.
Chemistry of food. Richards, 6; Anderson, Andrews, Atkinson, Atwater, Bailey, Bell, 11; Blyth, Bujard, 12; Howell, Kensington, 14; Knapp, Koenig, Letheby, Liebig, Lowe, 15; New Jersey, 16; Scoffern, Ule, United States: Department of Agriculture, Chemical Division, 17; Koenig, 19; Boutroux, Graham, Jago, Maurizio, 21; C., S., Chamberlain, Hermbstaedt, Jago, 22; Reid, Richards, 48; Williams, 49.
— Bibliography. Colby, 19.
Chevallier, J. B. A., 19.
Chevrier, A., 60.
Cheyne, G., 12.
Child, L. M., 2.
Child, T., 58.
Children's diet, 34, 35.
Chinese vegetable foods. Blasdale, 40.
Chittenden, A. G., (Colson) 2.
Chittenden, R. H., 12.
Chocolate, 42–44.
Chop-sticks, 55.
Chotteau, L., 12, 37.
Chowders. Herrick, 46.
Chrestien, J. A., 26.
Christopher, S., 6.
Christian, E., 40.
Christian, M. G., (Christian) 40.
Church, A. H., 8, 12, 22.
Churchill, F. S., 34.
Cider. Figuier, 13; Alwood, Gore, 36; Feutchwangler, 42.
Cierlycke voorsnydinge, De, aller tafelgerechten, 60.
Cinnamon. Ferguson, 23.
Civic Federation of Chicago, 26.
Clark, A. H., 12.
Clarke, C., *Lady*, 45.
Clarke, E., 30, 53, 55.
Clarke, H. C., 37.
Classiques, Les, de la table, 58.
Clay, J., 37.
Cleanness, Cost of. Richards, 36.
Cleansing, 6.
Clermont, B., 50.
Clothes, Cutting of, 63, 64.
Clothing, 61–63.
Clymer, J. F., 12.
Cobbett, W., 2.
Cobbold, T. S., 37.
Cocchi, A., 40.
Cocoa, 42–44.
— Adulteration of. Bell, 18.
Codman, J. T., 24.
Coffee, 42–44; Figuier, 13; Kirby, 15.
— Adulteration of. Bell, 18.
Cohn, G., 35.
Cohnheim, O., 12.
Colbrath, M. T., 60.
Colby, A. L., 19.
Cold mutton. S., P. K., 38.
Cold storage, Effect of. Wiley, 29.
Cold storage of fruit. Fulton, 36; Powell, 36, 37.
Collection A, 31.
Collier, P., 23.
Collingwood, F., 45.
Colombié, A., 50.
Colors in dress. Adams, Audsley, 61.
Colson, E., 2.
Combe, A., 12.
Compaing, C., 63.
Comstock, G. W., 26.
Concentrated food. Bruce, 35.
Condensed milk. Alvord, 25; Pennsylvania, 25, 34.
Condiments, 23, 24; Herrick, 46.
Confectionery, 24, 25; Cardelli, 42.
— French. Clermont, 50.
Conn, H. W., 7, 26.
Conrad, E., 7.
Convalescent, Food for the, 32, 33.
Cook, F. C., (Bigelow) 37.
Cook, G. H., 37.
Cook, N., 12.
Cook, The. A weekly handbook, 49.
Cooke, M. C., 39.
Cookery, 44–49; Beeton, 1; Lincoln, Nicholson, Pocumtuc housewife, 4; Favre, 13; Bush, McCollough, 65.
— Bibliography, 49.
— Bohemian. Rettigová, 65.
— Camp, 49, 50.
— Chafing dish, 53; Herrick, 46; Murrey, 47.
— Chemistry of. Williams, 49; see also Chemistry of food.
— Creole, 50.
— East Indian, 50.
— Fireless, 50.
— for soldiers. Camp cookery, Holbrook, Soyer, United States: Commissary-General, 32.
— French, 50–52; Campbell, 45; Seeley, 48.
— Gas. Edden, 45.
— German, 52; Campbell, 45.
— Hydropathic. Hall, 46.
— Italian, 52.
— Jewish, 52.
— Periodicals, 49.
— Quaker, 52.
— Rural. Audot, 50.
— Shaker, 52.
— Southern, 52, 53.
— Spanish, 53.
— Terms in. Thudicum, 49; Whitehead, 59.
Cookery and cook books. A bibliographical list, 49.
Cookery, on a simple and healthful plan, 40.
Cooking recipes, 54–58.
Cooking schools, 53, 54; Herrick, 46.
Cooley, A. J., 10, 55.
Cooley, A. M., 2.
Coolidge, C. J., (Spring) 33.
Cookmaid's complete guide, 45.
Cooper, H. J., 9.
Coöperative Building Plan Association, 9.
Coöperative housekeeping, 6.
Copeland, C., 55.
Copley, E., 2, 45.
Corbett, F. R., 12.
Cordials, Recipes for. Wright, 42.
Cordon Rouge, *pseud.*, 58.
Corn, 22, 23.
Cornelius, M. H., 2.
Corsets, 64; Howell, 64.
Corson, J., 2, 35, 45, 58.
Cost of living, 35, 36.
— Bibliography. United States: Library of Congress, 36.
Coste d'Arnobat, C. P., (Grimod de la Reynière) 58.
Côte, L., 64.
Cottage economy. Cobbett, Copley, 2.
Cotton, W. E., (Schroeder) 28.
Coubard d'Aulnay, G. E., 42.
Coudereau, C. A., 34.
Coutance, A., 23.
Cowan, J., 45.
Cowell, W. B., 8.
Cox, H., 19.
Craigie, P. G., 37.
Crampton, C. A., 21, 31.
Craven, M., 61.
Cream, 25–29.
Creighton, L. H., 2.
Creole cookery, 50.
Crichton, E., 45.
Cristiani, R. S., 8.
Crochet, L. C., 10.
Croffut, W. A., (Draper) 2.
Crole, D., 42.
Croly, J. C., 45, 52.
Crooke, M., (Bradley) 31.
Cross, C. F., 8.
Crowen, *Mrs.* T. J., 45.
Cuba: Secretaria de hacienda, Sección de estadística general, 37.
Cuisine créole, La, 50, 55.
Cuisine, La, pour tous, 50.
Cuisinière, La, des petits ménages, 50.
Culinary terms. Thudichum, 49; Whitehead, 59.
Cups (beverages). Porter, Salis, 42.
Cured meat. Cook, Hausner, 37.
Curious old cookery receipts, 55.
Curtis, I. G., 2, 54.
Curtiss, C. F., 37.
Cust, M. A., *Lady*, 33.
Cutter, E., 12, 22, 23, 26, 33.
Cutter, J. A., (Cutter) 23, (Cutter) 33.
Cutter, S. G. R., 55.
Cutting of clothes, 63, 64.
Cyr, J., 12, 33.

D

Dainties. American dainties, 44.
— Breakfast. Murrey, 47.
Dainty dishes for slender incomes. Rivaz, 48.

Dairy products, 25–29; United States: Department of Agriculture, Division of Chemistry, 17; Ewart, 45.
Dallas, E. S., 45.
Dame, L. M., 34.
"Dame Curtsey's" book of novel entertainments. Glover, 58.
Daniell, O. C., 24.
Daniels, F. H., 9.
Dannehl, G., 19.
Danson, J. T., 35.
Darfeu, *docteur*, 10.
Dauglish, J., *M.D.*, 21.
David, É. J., 53.
Davidis, H., 52.
Davidson, H. C., 54.
Davidson, J. E., 29.
Davies, N. E., 33.
D'Avigdor, E. H., 58.
Davis, C. W., 12, 35.
Davis, J. E., 61.
Davis, N. S., 12.
Dean, J., *M.D.*, 40.
Decker, J. W., 26.
Decoration, House, 9.
— Table. Alexander, 58; Marchant, 59.
Deerfoot Farm milk. Burnett, 26.
De Foe, D., 7.
Deherrypon, M., 30.
Deite, C., 8.
Delcourt, P., 12.
Déliée, F. J., 50.
Delmonico's bills of fare. Ranhofer, 48, 60.
Demetriades, R., 26.
Densmore, E., 12.
De Puy, W. H., (Fowler) 3.
De Quincey, T., 58.
Derby, G., 13.
Descourtilz, M. É., 39.
Deshayes, E., 43.
Dessert book, The, 24.
Desserts, 24, 25; Herrick, 46; Murrey, 47.
— Italian. Jarrin, 52.
Dessicated alimentary vegetable substances. United States: Navy Department, 41.
Deveraux, *Mrs.* J. S., 45.
Devere, L., 63, (Compaing) 63.
De Voe, T. F., 10, 13.
Dewey, E. H., 13.
Dewing, M. R., 61.
Diaz, A. M., 2.
Dick Humelbergius Secundus, 45.
Dick, W. B., 55.
Dickinson, R. L., 64.
Diet, 10–18.
Diet for children, 34, 35.
Diet for infants, 34, 35.
Diet for students, 33, 34.
Diet tables. Vaughan, 18.
Dietary computer. Richards, 36.
Dietetic Reformer and Vegetarian Messenger, 40.
Dietetics, 32, 33.
Digestibility of legumes. Wait, 41.
Digestibility of potatoes and eggs Snyder, 41.
Digestion, 10–18.
Dining, 58–60.
Dinners, 58–60; Herbert, 46; Campbell, Farmer, Lake, 60.
— Little. Herrick, Hooper, 59.
Dishes, Names of. Whitehead, 59.
Distillery milk. New York Academy of Medicine, 27.
Dixie cookery. Barringer, 52.
Doane, C. F., 26.
Dobell, H. B., 33.
Dobson, W. L., 63.
Dodd, F. L., 26.
Dodds, S. W., 45.
Dodge, J. R., 35.
Dods, M. L., 45.
Dolls, Dressing of. Morgan, 62.
Domestic chemistry. Vulté, 5; Richards, 6. See also Chemistry of food.
Domestic echoes, The, 55.
Domestic economy, 1–6; Corson, 45; Johnstone, Owens, 47; Rorer, 48; Taylor, 49; Ravenhill, Terhune, 65.
— Bibliography, 6.
— Rural. Bayle-Moulilard, 1; Harvey, 3; Marshall, Milllet-Robinet, 4, 51; Van de Water, 5; Leland, 56.
Domestic economy for teachers, 2.
Domestic hygiene, 7; Moll-Weiss, 4; Ris-Paquot, 5.
Domestic recipes, 54–58.
Domestic service, 7, 8.
Donders, F. C., 13.
Dondlinger, P. T., 22.
Donovan, M., 2, 13.
Doran, J., 58.
Doubleday, T., 13.
Douglas, F., 61.
Douglas, W., and Sons, 37.
Drake, P. H., 55.
Draper, J. C., 19.
Draper, L. C., 2.
Dress, 61–63.
Dress and health, 61.
Dress-maker, The, and The milliner, 61, 64.
Dressmaking, 61–63.
Drewry, G. O., 13.
Drinking usages. Dunlop, 42.
Drinks. See Beverages.
Drouet, G., 9.
Druce, S. B. L., 37.
Drugs, Adulteration of, 18–20.
Dry cleaning. Bird, 6.
Dubelle, G. H., 42.
Dubois, U., 24, 45, 51.
Du Camp, M., 19.
Duchamp, H., 60.
Duckham, T., 37.
Ducks, Cookery of. Shand, 30.
Duckwall, E. W., 31.
Dudgeon, J., 13.
Dudley book of cookery. Ward, 49.
Dufour, L., 19.
Dufour de Saint-Pathus, M. A. J. G., *Dame* de, 51.
Duluth home cook book, 45.
Dumas, A., 23, 51.
Du Mesnil, E., 35.
Dumont, É., 51.
Duncan, A., *Jr.*, 13.
Duncan, J. H. Elder-, 9.
Duncan, T. C., 13.
Dunlop, J., 42.
Dunne, P., (Holbrook) 32.
Dupertuis, ——, *Mme*, 39.
Dupré, A., (Girard) 13, (Girard) 19.
Durham, W., 23.
Dussauce, H., 8.
Duties of servants, 7.
Dutton, T., 7.
Dutton, W. H., 63.
Dyeing. Bird, Hurst, Tucker, 6.

E

Earle, M. T., 40.
East Indian cookery, 50.
Eastlake, C. L., 9.
Eastlake, E. R., *Lady*, 61.
Eating. See Food.
Eaton, I., 7.
Eberty, E., 2, 10, 35.
Ebstein, W., 13.
Eccles, R. G., 31.
Ecob, H. G., 61.
Economical cookery for the middle classes, 45.
Edden, H., 45.
Edelmann, R., 37.
Edgar, W. C., 22.
Edgeworth, M. L., 2.
Egger, A. É., 2.
Eggs, Spanish cookery of. Emel, 53.
— Digestibility of. Snyder, 41.
Eichhoff, P. J., 8.
Ellet, E. F., 2.
Elliott, S. A., 55.
Elliott, S. M., 7.
Ellis, J., 43.
Ellis, S. S., 2, 45.
Ellwanger, G. H., 58.
Elsner, F., 13.
Emel, A., 29, 53.
Emergency dinners. Cordon Rouge, 58.
Emerson, G. B., 13.
Emmett, A. D., (Grindley) 37.
Emminghaus, A., 2.
Enfield, E., 22.
Engel, E., 2.
English matron, The, 2.
Enquire within. Philp, 56.
Enslin, T. C. F., 6.
Entertaining, 58–60.
Entrées, 54; Murrey, 47.
Epicure, The, 49.
Epileptics, Diet for. Spratling, 33.
Ernst, H. C., 26.
Escoffier, A., 51.
Essences. Harrop, 23.
Estcourt, C., 19.
Esther C. Mack Industrial School, Salem, 45.
Estienne, A., *Franciscan*, 61.
Eustis, C., 50.
Evans, J. R., 26.
Evans, M., 26.
Everett, G. H., 61.
Everett, S., (Everett) 61.
Everybody's pudding book, 24.
Everyday Housekeeping, 2.
Ewart, J., 37.
Ewart, J. C., 30.
Ewart, N. E., 45.
Ewing, E. P., 40, 45.
Experienced American housekeeper, 46.

F

Fabre, J. H., 3.
Facts for the people, 55.
Fairchild, A. N., 53.
Falconer, W., 39.
Family budgets, 35.
Family hand-book, 55.
Farinaceous food. Smith, 41.
Farley, J., 46.
Farmer, F. M., 33, 46, 53, 60.
Farrington, E. H., 26.
Fasting cure. Dewey, 13.
Fasting diet. P., P. O., 41, 47.
Fat, Diet for the. Davies, 33; Art de faire maigre, 40.
Fats, 8.
Faunthorpe, J. P., 3.
Favre, J., 13, 51.
Felker, P. H., 19.
Felkin, W., 65.
Ferguson, A. M., 23.
Ferguson, J., (Ferguson) 23.

Fermented liquors. Feuchtwanger, 42.
Feuchtwanger, L., 8, 42.
Fewkes, J., 65.
Feydeau, E. A., 10, 61, 62.
Field, F. A., (Field) 8.
Field, L., 8.
Fifteen cent dinners. Corson, 58.
Fifth Avenue Hotel, 60.
Figuier, G. L., 13.
Filippini, A., 13, 24, 29, 30, 55, 58, 60.
Fin Bec, *pseud.* See Jerrold, W. B.
Finnan haddie. Neal, 30.
Fireless cookery, 50.
Fischer, L., 34.
Fischoeder, F., 37.
Fish, Cookery of, 29, 30; Salis, 40; Herrick, 46; Murrey, 47.
— Preservation of. Ewart, Kilbourn, Winter, 30.
Fish Association, London, 30.
Fisher, K. R., (Williams) 49.
Fisher's Temperance House-Keeper's Almanac, 55.
Fitchett, L. S., 42.
Fitzgerald, P., 62.
Flavoring extracts, Harrop, 23; Oliver, 24.
Fletcher, H., 13.
Fleury, C., 7.
Flint, A., 13.
Flour, 22, 23.
— Adulteration of. Bizio, 18; Vogl, 20.
— Chemistry of. Jago, 21.
Flynt, O. P., 62.
Folk-foods. Bourke, 12.
Folsom, C. F., 37.
Food, 10–18.
— Adulteration of, 18–20.
— Chemistry of. See Chemistry of food.
— Concentrated. Bruce, 35.
— Preservation of, 30–32.
— Preserved. Bruce, 35.
— Purchase of. Filippini, 58.
Food analysis. Analyst, 11; Blyth, 12; Gerard, 13; Horsford, Hutchison, 14; Leach, Leffmann, Marcet, 15; Pearmain, Pennsylvania: Department of Agriculture, 16; Bell, 18.
Food and Drugs Act, 1906. Greeley, Hehner, 19; United States, 20.
Food diseases. Cutter, 12.
Food for armies, 32.
Food for the sick and convalescent, 32, 33; Murrey, 47.
Food, Home and Garden, 40.
Food [illustrated periodical], 13.
Food industries. Bevan, 11.
Food infection. Sedgwick, Vaug-
Food inspection. United States: Department of Agriculture, Division of Chemistry, Vacher, 17; Ruffin, 20.
han, 17.
Food Journal, 13.
Food laboratories, 53, 54
Food legislation. Bigelow, 18; Indiana: State Board of Health, Italy: Ministero dell' interno, 19; Mason, Squibb, Wells, 20.
Food nostrums. Harrington, 14.
Food production. Davis, 12; Figuier, 13.
Food supply, 35, 36.
Foods, Uncooked. Christian, 40.
Fookes, J. V., 63.
Ford, W. C., 35.
Fordyce, G., 13.
Forme, The, of cury, 46.
Forward, C. W., 40.
Foster, O. H., 46.
Fothergill, J. M., 13, 33.
Fowler, C. H., 3.
Fowler, H. P., 40.
Fowler, O. S., 64.
Fox, C. B., 13.
Fox, M. C., 52.
Francatelli, C. E., 24, 46.
France: Office du travail, 35.
Franco-American cookery book. Déliée, 50.
Franke, E., 43.
Franklin, A. L. A., 10, 43, 51, 58.
Franklin Mills Company, 22.
Frauberger, H., 63.
Frazer, M. H., 55.
Freaks of fashion, 64.
Frear, W., 23.
Freedley, E. T., 3.
Freehand cooking on scientific principles, 46.
French cookery, 50–52; Campbell, 45; Salis, 48.
French cookery for American homes, 51.
Freudenreich, E. von, 26,
Friends' cook book, 52.
Frissell, H. B., 13.
Frost, S. A., 62.
Fruit, 36, 37; Schlickeysen, 16; Smith, 41; Herrick, 46.
— Infection from. Sedgwick, 17.
— Preserving and preservation of, 30–32; Cowan, 45.
Fruit pastes. Power, 31.
Fruitarians at the California Agricultural Experiment Station. Jaffa, 41.
Frye, G. V., 24.
Fuerst, L., 34.
Fuller, A. S., 36.
Fuller, E. G., 40.
Fulton, A. W., 10.
Fulton, S. H., 36, (Powell) 36, 37.
Fungi, Edible, 38, 39.
Fungi in cheese. Thom, 28.
Furnishing of houses, 9.
Furse, G. A., 32.

G

"G. C., The," *pseud.*, 58, 60.
Gabrielle, E. H., 51.
Gaches-Sarraute, I., 64.
Gadd, W. L., 8.
Gala-day luncheons. Burrell, 60.
Gale, E. C., 62.
Galippe, M. L. V., 21.
Gallaher, F. M., 3.
Gallesio, G., *Conte*, 36.
Gallier, A., 55.
Galtier, C. P., 19.
Game, 29, 30; Herrick, 46.
Garber, J. H., 26.
Gardiner, G. A. M. L., (Steel) 50.
Gardner, J., 23.
Garibotti, G., 21.
Garnier, L., 13.
Garrett, T. F., 46.
Gas cookery. Edden, 45.
Gastronomy, 58–60; Senn, 48.
— Bibliography of. Vicaire, 49, 59.
Gathmann, H., 8.
Gautier, L. M., 39.
Genesee Valley cook book. Mumford, 47.
Genin, J. N., 65.
Geoffroy Saint-Hilaire, I., 13.
Georg, C., 13.
George, F. A., 40.
Gerlach, O. A. J., 37.
Germain, V. J., 3.
German cookery, 52; Campbell, 45.
German meat regulations, 37.
German national cookery for English kitchens, 52.
Germany: The Imperial German meat inspection law, 37.
— Reichskommissar für die Weltausstellung in St. Louis, 13.
Getreide-Monopol, Das, als beste Lösung der socialen Frage, 35.
Gibbs, W. M., 19, 23.
Giblin, K. J., 64.
Gibson, H. B., 13.
Gibson, W. H., 39.
Gies, W. J., (Chittenden) 12.
Gifford, H., 55.
Gill, J. T., 24.
Gillett, L. F., 55.
Gillette, *Mrs.* F. L., 46.
Gilman, C., 3, (Lady's Annual Register), 3.
Gingerbread. Read, 21.
Girard, A. C., 13, 19.
Girls, Cookery for. Burrell, 45; Foster, 46; Johnson, 47; Brandès, Colombié, 50.
— Housekeeping for. Burrell, Colson, 2; Faunthorpe, Johnson, 3; Stevens, 5; Willard, 6.
— in service. Bree, Cheap, Hanway, Herrick, Lois, Pettingill, 7; Sargeant, Spofford, 8.
Gironci, M., 40, 52.
Glasse, H., 3, 24, 46.
Glénard, F., 64.
Glover, E. H., 55, 58.
Gloves, 64, 65.
Godfrey, W. S., 40.
Godkin, E. L., 7.
Godwin, E. W., 62.
Göschen, A., 13.
Goetz, W., 13.
Gogué, A., 51.
Goler, G. W., 26.
Gollmer, R., 58.
Good cook, The, 55.
Good Housekeeping, 3.
Goodale, S. L., 13, 14.
Goodell, G. A., (Vulté) 5.
Goodfellow, J., 21.
Goodhue, I., 40.
Goodrich, C. P., 26.
Goodrich, H. J., 7.
Goose, Cookery of. Shand, 30.
Gordon, M. M., 3.
Gore, H. C., 36.
Goss, A., 14.
Gossner, E., 10.
Gothard, B. W., 46.
Gouffé, J., 24, 31, 51.
Graham, C., 21.
Graham, E. F., 34.
Graham, S., 21.
Graham, W., 31.
Graham Journal of Health and Longevity, 40.
Grain, 22, 23.
Grand-Carteret, J., 9.
Grand'mère Marthe, La, 3, 51.
Grape must, unfermented. Husmann, 36.
Gray, C. E., 26.
Great Britain: Board of Trade, 35.
— Commissioners appointed to make inquiries relating to Smithfield Market, 10.
— Commissioners of Patents, 31.
— Parliament, 21.
Greeley, A. P., 14, 19.

Green, M. E., 14, 35.
Green, Olive. See McCollough, M. R.
Greenleaf, R. W., 34.
Greenwood, G. M., 62.
Grid, *pseud.*, 46.
Grieshammer, J. M., 24.
Griessmayer, V., 14.
Grimaud, J. C. M. G. de, 14.
Grimaux de Caux, G., 14.
Grimod de la Reynière, A. B. L., 58, 60, 61.
Grimsköld, C., 53.
Grindley, H. S., 34, 37, (Sprague) 38.
Groceries, Adulteration of. Richards, 20.
Grohman, F. B-., 7.
Gross, A., 24.
Grosse, E., 3.
Grotjahn, A., 14.
Grouse, Cookery of. Macpherson, 30.
Guempel, C. G., 23.
Guerrini, O., 55.
Guyer, E., 9.

H

Haberdashery. Perkins, 65.
Habit-forming agents. Kebler, 19.
Hachez, H., 51.
Haddon, J., 62.
Haig, A., 14.
Hale, S. J., 3, 46, 55.
Hall, A. G., 14.
Hall, F. H., 59.
Hall, J. S., 63.
Hall, R. T., 46.
Hand, T. J., (Browne) 22.
Hand-book of carving, 61.
Hanssen, *Dr.* A., 19, 26.
Hanway, J., 7.
Harbison, J. L., 46, 55.
Hard, M. E., 39.
Harding, C. W., 30.
Harding, H. A., 26.
Hare, Cookery of the. Herbert, 30.
Harland, J., 35.
Harland, Marion. See Terhune, M. V.
Harlingen, A. van., 10.
Harper's Cook book encyclopædia, 46.
Harrington, C., 14.
Harrison, M., 46.
Harrop, J., 23.
Hart, A. M., 14.
Hart, J. H., 43.
Hartshorne, H., 55.
Harvard students, Diet of. Greenleaf, Mallinckrodt, 34.
Harvey, L. D., 3.
Harvey, W., 14.
Haskell, *Mrs.* E. F., 3.
Haskins, C. W., 35.
Hasluck, P. N., 63.
Hassall, A. H., 19.
Hats, Men's, 65.
— Women's, 64.
Hausfrau, Die, Gattin und Mutter, 3, 52.
Hausner, A., 25, 31, 37.
Haweis, M. E., 62.
Hawley, J. S., 33.
Hay, W. D., 39.
Hayward, A., 59.
Hayward, S., 9.
Hazlitt, W. C., 49.
Head, B., 43.
Health and home, 3.
Health Food Co., 14.
Health Institute, Battle Creek, 38.
Hedges, I. A., 23.
Hehner, O., 19, 23, 26.
Heller, L. M., (Wakeman) 64.
Helm, C., 3.
Henderson, M. N. F., 33, 46, 59.
Henderson, W. A., 46, 55.
Henslowe, E. C., (Behnke) 40.
Heraud, A., 55.
Herbert, A. H. C. Kenney-, 46, 60.
Herbert, K., 30.
Hérisse, É., 25.
Heritage, L., 46.
Hermbstaedt, S. F., 22, 26.
Herrick, C. T., 3, 17, 46, (Terhune) 49, 53, 59.
Hertz, R., 52.
Herz, F. J., 26.
Herzen, A., 33.
Hesse, O., 26.
Heubner, J. O. L., 34.
Hewett, C., 43.
Hewitt, E. C., 35.
Hewitt, R., *Jr.*, 43.
Higgins, J. E., 36.
High altitude cook book, 46.
High-Street cook book, 46.
Hildyard, H. J. T., 32.
Hill, *Mrs.* A. P., 46.
Hill, G., 29, 30, 36, 40.
Hill, H. B., 19.
Hill, J. McK., 40, 46, 53.
Hill, S. C., 33.
Hints about men's dress, 62.
Hippeau, E., 3.
Hirtz, É., 62.
Hiscox, G. D., 55.
Hiss, A. E., 42.
Historicus, *pseud.*, 43.
Hitchcock, *Captain* R., 32.
Hoch, A., 43.
Hodgson, M., 55.
Hoeck, F., 22.
Hoffa, A., 63.
Hogan L. E. S., 34, 53.
Hohberg, W. H., *Freiherr* von, 3, 52.
Holbrook, L. R., 32.
Holbrook, M. L., 14.
Hollond, J. R., 14.
Holloway, L. C., 41.
Holmes, G. K., 38.
Holmes, M., 46.
Holt, L. E., 34.
Holthausen, J., 3.
Home. Arthur, 1; Bowman, Broome, Carter, 2; Fowler, Health and Home, Home-maker, Home Science Magazine, Laughlin, 3; Savery, Stockton, Stowe, Upton, 5; White, 6; Sparrow, 9; Terhune, 65.
Home cooking classes, 53.
Home-Maker, The., 3.
Home Science Magazine, and Motherhood, 3.
Homœopathic cookery. Manual, Okie, 33.
Honey. Browne, 23.
— Adulteration of. Hehner, 19, 23; Wiley, 24.
Hood, C. I., & Co., 46.
Hood (H. P. & Sons) dairy products. Ewart, 45.
Hooper, M., 33, 46, 55, 59, 60.
Hope, E. W., *M.D.*, 26, 27.
Horizontal Freezer Co., 25.
Horse meat. Bourgoin, 12; Geoffroy Saint-Hilaire, 13.
Horsford, E. N., 14, 21, 32, 43.
Hosiery, 65.
Hoskins, T. H., 19.
Hospitality. McGovern, 9; Hall, McGovern, 59.
Hostesses. Armstrong, 58, Larned, Laughlin, 59.
Hot weather dishes. Rorer, 48; Ysaguirre, 58.
Hotel meat cooking. Whitehead, 38.
Hotel stewarding. Whitehead, 59.
Hotels, 9.
Hough, T., 7.
House furnishing, 9.
Household administration. Ravenhill, 65.
Household conveniences, 3.
Household expenses, 35, 36.
Household friend, The, 46.
Household management, 1–6.
Household recipes, 54–58.
Housekeeper's guide, 55.
Housekeeper's pocket book, 56.
Housekeeper's Weekly, 3.
Housekeeping, 1–6.
— Coöperative, 6.
— for girls. Burrell, Colson, 2; Faunthorpe, Johnson, 3; Stevens, 5; Willard, 6.
Housekeeping in the Blue Grass, 52, 56.
Housemaids. See Girls in service.
Housewife, The, 3.
Houssaye, J. G., 43.
How the Shakers cook, 52.
How to carve, 61.
How to cook and how to carve, 47, 61.
How to dress with taste, 62.
How to keep house, 3.
Howard, B. J., (Bigelow) 18.
Howard, *Mrs.* B. C., 52.
Howard, M. W., 47.
Howell, M. J., 64.
Howell, W. H., 14.
Howell, S. B., 59, 60.
Howland, *Mrs.* E. A., 3, 56.
Hoy, A. H., 14.
Hubert, P., 36.
Hue, L., 19, 42.
Hughes, W., 43.
Huling, C. C., 25.
Humphreys, T. D., 63.
Hunt, A. L., 31, 64.
Hunt, C. L., 3, (Langworthy) 38.
Hunt, S. B., 32.
Hunt, T. F., 22.
Hunter, A., 56.
Hunter's handbook, 50.
Huntington, E., 53.
Hureaux, J. P., 19.
Hurst, G. H., 6, 8.
Huse, C., 32.
Husmann, G. C., 36.
Husson, C., 27.
Husson, J. C. A., 14.
Hutchinson, E., 56.
Hutchison, G. C., 14.
Hutchison, R., 14.
Huyn, A., 52.
Hydropathic cookery. Hall, 46.
Hygiene, Domestic, 7; Moll-Weiss, 4; Ris-Paquot, 5.

I

Ice, Infection from. Sedgwick, 17.
Ice cream, 24, 25; Herrick, 46.
— Infection from. Sedgwick, 17.
Illinois: State Food Commissioner, 19.
Ilott, C., 41.
Immermann, H., 14.
Imperial granum, 33.
Indian cookery book, 50.

Indian corn. See Maize.
Indian (East) cookery, 50.
Indian schools, Cookery in. United States: Bureau of Indian Affairs, 54.
Indiana: State Board of Health, 19.
Infants' and children's diet. Bourgoin, 12.
Infants' diet, 34, 35.
Infants' milk depôts. McCleary, 27, 34.
Infection of food. See Food infection.
Inquire within. Philp, 56.
Insane, Diet for the. Pratt, 33.
Inspection of food. United States: Department of Agriculture, Division of Chemistry, Vacher, 17; Ruffin, 20.
Inspection of meat. Edelmann, Fischoeder, German meat regulations, Germany, 37; Leffingwell, Mitchell, Ostertag, United States, Villain, Walley, 38.
Inter-Municipal Research Committee, 7.
International cook book. Filippini, 60.
International Library of Technology, 8.
Invalids, Food for, 32, 33.
Ireland, F. C., 14.
Ireland: Department of Agriculture and Technical Instruction, 27.
Iron in food. Sherman, 17.
Italian cookery, 52.
Italian recipes. Ross, 41.
Italian vegetarian recipes. Gironci, 40.
Italy: Commissione per l'esame preventivo dei vini . . . , 23.
— Ministero dell' interno, Direzione della sanità pubblica, 19.
— — Laboratori scientifici della direzione della sanità pubblica, 27.

J

Jackson, J., 62.
Jackson, J. R., 14.
Jacobi, A., 34.
Jaeger, G., 62.
Jaensch, T., 23.
Jaffa, M. E., 14, 36, 41.
Jago, W., 21, 22.
James, A. L., 3, 47.
James, M. D. E. R., *Countess of Landsfeld*, 10.
James, T. M., 63.
Jarrin, G. A., 25, 52.
Jeaffreson, J. C., 59.
Jeanes, W., 25.
Jeffries, J. A., 27, 34.
Jenning, A., (Duchamp) 60.
Jensen, C. O., 27.
Jerrold, W. B., 59, 60.
Jewish cookery, 52.
Jewish food laws. Wiener, 18.
Jewry, M., 3, 47.
Joël, B., 52.
Johnson, C., 3, 47.
Johnston, W. E., 14.
Johnstone, C. I., 47.
Jones, A. C., 43.
Jones, A. M., (Cary) 54.
Jones, E. G., 64.
Jones, L., 25.
Jones, M. M., 62.
Jones, W., 3.
Jordan, W. H., 14.
Josephson, A., 62.
Jourdan-Lecointe, 51, 56.
Julia de Fontenelle J. S. E., 6, 23.
Jun, Darai, 14.
Jungborn dietary. Just, 41.
Just, A., 41.
Just how: a key to the cook-books. Whitney, 49.

K

Kaminsky, C. W., 62.
Karell, P., 27.
Kebler, L. F., 19.
Keen, A., 56.
Keen, F. N., 10.
Keen, G. H., 56.
Kensington, E. T., 14.
Kentucky cookery recipes. Fox, Housekeeping in the Blue Grass, 52; White, 57.
Kephart, H., 50.
Kerley, C. G., 34.
Kettner, Auguste. See Dallas, E. S.
Keyworth, S., 64.
Keyzer, F., 51.
Kidder, E., 56.
Kilbourn, J. K., 30.
Killebrew, J. B., 24.
King, C. H., 25.
King, M. P., 62.
King, W., 47.
Kingsford, A. B., 10, 41.
Kinkelin, F., 14.
Kirby, E., (Kirby) 15.
Kirby, M., 15.
Kirkland, E. S., 47.
Kirmess cook-book. Woman's Educational and Industrial Union, 49.
Kitchen utensils, 9.
Kitchens, 9; Godkin, 7; Corson, 45.
— Public, 53, 54.
Kitchiner, W., 47.
Klemm, ——, 62.
Klencke, P. F. H., 19.
Klippart, J. H., 22.
Knapp, F. C., 15.
Knauff, M., 53.
Knight, J., *M.A., B.Sc.*, 15.
Knight, J., *M.D.*, 15.
Knight, *Mrs.* S. G., 47.
Knox, E. M., 65.
Koenig, F. J., 15, 19, 20.
Koenig, H. J., 52.
Kokke, C. J., 43.
Kraepelin, E., (Hoch) 43.
Kratschmer, F., 62.
Kreidl, A., 27.
Kuhn, M., 9.
Kurten, B., 8.
Kurth, L., 52.

L

Lacam, P., 25.
La Chapelle, V., 51.
Lacoste, G. de, (Madinier) 24.
Lacroix, L. P. B. P., 63.
Ladd, E. F., 34.
Ladies' cooking assistant and family friend, 56.
Ladies' guide; or, family receipts, 56.
Ladies' handbook of millinery and dressmaking, 62, 64.
Ladies' Sanitary Association, 34.
Ladies' science of etiquette, 10.
Lady's Annual Register, 3.
Lady's companion, The, 56.
Lake, N., 60.
Lake Erie College, Dietary study at. Bevier, 33.
— Public, 53, 54.
Lake Placid Club, 3, 15.
La Marca, *pseud.*, (Ysaguirre) 58.
Lamborn, L. L., 8.
Lando, O., 15.
Landry, A., 25.
Lane, C. B., 27.
Lane, J. Elliott. See Martyn, C.
Lane, *Mrs.* J. L., 36.
Langdon, A., 56.
Langworthy, C. F., 15, 29, 30, 36, 38, 41.
Lankester, E., 15, 38, 41.
Laporte, A., 51.
Larbalétrier, A., 27.
Lard, 8.
Larned, L. H., 59.
Larsen, C., (McKay) 27.
Laughlin, C. E., 3, 59.
Leach, A. E., 15.
Lebault, A., 59.
Lebert, H., 27.
Leblanc, ——, 25.
Leblanc, V., 65.
Lecomte, P. H., 43.
Leeds, A. R., 34.
Leffingwell, A. T., 38.
Leffmann, H., 15, 27.
Left-overs. Brown, Curtis, Philp, Rorer, 54.
Legumes, Digestibility of. Wait, 41.
Leigh, E., 15.
Leighton, J., *F.S.A.*, 64.
Leland, E. H., 56.
Lemcke, G., 25, 31, 40, 53.
Lémery, L., 15.
Lemonade. Cardelli, 42.
Lemons. Bonavia, Gallesio, 36; True, 37.
Lennhoff, E., 7.
Leno, J. B., 63.
Lenormand, L. S., 8.
Lenscott, *Mrs.* H. B., 59.
Léoty, E., 64.
Leslie, E., 3, 25, 47, 56.
Letheby, H., 15.
Lettsom, J. C., 43.
Leuba, F., 39.
Leyden, E. von, 15.
Lezé, R., 27.
Liber cure cocorum, 47.
Libro, Il, della cucina del sec. XIV, 52.
Liebig, J. J., *Freiherr* von, 15, 21.
Liebig Extract of Meat Co., 47.
Light refreshments. Rorer, 59.
Lincoln, M. J., 4, 47, 53, 60, 61.
Lindley, J., 15.
Liquors, Fermented. Feuchtwanger, 42.
— Home-made. Indian cookery book, 50.
— Recipes for. Wright, 42.
Little dinners. Herrick, Hooper, 59.
Little French dinners. Rivaz, 59.
Littlehale, N. M., 25.
Liverpool: Health Department, 27, 34.
Liverpool School of Cookery. Mann, 53.
Living, Cost of, 35, 36.
— Bibliography. United States: Library of Congress, 36.
— Standard of, 35, 36.
Lock, C. W. W., 43.
Loeb, M., 62.
Lois, *pseud.*, 7.
London at table, 59.
Long, J., 27.
Long Island Farmer, A, *pseud.*, 56.
Longevity. Bell, 11.
Longmans' household science readers, 4.

Longstreet, A. B., 59.
Lorenz, C., 15.
Lough, T., 35.
Low, B. J., 51.
Lowe, F. R. E., 15, 27.
Lowney's Cook book. Howard, 47.
Lozier, C. S., 62.
Luchet, A., 15, 62.
Lumbermen, Food of. Woods, 18.
Luncheons, 60; Murrey, 47; Terhune, 59.
— for rural schools. Richards, 34.
— for school children. Wentworth, 34.
Lush, E. R., 4.
Lusk, G., 15.
Lux, J. A., 9.
Lyman, J. B., 4.
Lyman, L. E., (Lyman) 4.
Lynch, W. H., 27.

M

M., W., 56.
Macadam, R. K., (McIlvaine) 39.
Macaronis, 22, 23; Snyder, 21.
— Adulteration of. Italy: Ministero dell' interno, 19.
— Preservatives in. United States: Department of Agriculture, Bureau of Chemistry, 20, 23.
McCarty, H. C., 38.
McCleary, G. F., 27, 34.
McClymonds, J. T., (Vaughan) 29.
McCollough, M. R., 25, 30, 40, 59, 60, 65.
Macdonald, J., 38.
McElroy, K. P., 31.
Macfadden, B. A., 15.
McGovern, J., 9, 59.
McIlvaine, C., 39.
McIntyre, M. I., 62.
McKay, G. L., 27.
Mackenzie, C., 56.
Mackenzie, J., *of Cork*, 27.
Macknight, T. M., 15.
McLaren, L. L., 52.
Macpherson, H. A., 30.
Madeleine, *Mlle*, 51.
Madinier, P., 24.
Madison, J. O., 64.
Maid servants. See Girls in service.
Maigne, W., 15.
Maillard, L., 60.
Maize. Enfield, Morren, Myrick, 22; Stickney, Sturtevant, Walker, Wheeler, 23.
Mallinckrodt, E., *Jr.*, 34.
Mallock, M. M., 47.
Mangenot, A., (Du Mesnil) 35.
Mangin, A., 43.
Manley, J. J., 21, 24, 31.
Manley, K., 35.
Mann, E. E., 33, 47, 53.
Mann, M. T., 47.
Mann, *Miss* ——, 62.
Mansfield, E. R., (Woods) 18.
Manual of homœopathic cookery, 33.
Maple products, Adulteration of. Wiley, 20.
Marcet, W., 15, 20, 38.
Marchant, E., 59.
Marfan, A. B., 34.
Mariboe, A., 27.
Marketing, 10; Parloa, 47.
Markets, 10.
Marshall, A. B., 25, 47.
Marshall, J. T., 4.
Marshall, N. L., 39.
Marston, R. B., 35.
Martinez Montiño, F., 53.
Martiny, B., 27.
Martyn, C., 9.
Marvaud, A., 43.
Marye, J. H., 52, 56.
Maryland cookery recipes. Bomberger, Howard, 52.
Mason, M., 4.
Mason, W. E., 20.
Massachusetts: Commission on the Cost of Living, 35.
Massachusetts Society for Promoting Agriculture, 27.
Massachusetts State Federation of Women's Clubs, 4.
Massachusetts Woman's Christian Temperance Union cuisine, 56.
Massiallot, F., 31.
Mattheus, H. M., 47.
Mauer, A., 52.
Maurizio, A., 21, 22.
Maxe-Werly, L., 25.
May, A. W., 62.
Meat, 37, 38; Gibson, 13; Herrick, 46; McCollough, 65.
— Cured. Cook, Hausner, 37.
— Infection from. Sedgwick, 17; Percy, 38.
— Inspection of. Edelmann, Fischoeder, German meat regulations, Germany, 37; Leffingwell, Mitchell, Ostertag, United States, 38; Villain, Walley, 38.
— Parasites of. Cobbold, 37.
— Preservation of. Morgan, 38.
— Substitutes for. Goodhue, 40; Rorer, Sharpe, 41.
Meat biscuit. Borden, 37.
Meat cooking in hotels. Whitehead, 9.
Meat extracts. Bigelow, 37.
Meat packing. McCarty, Wilder, 38.
Meat supply. Clay, Craigie, Druce, Duckham, Ewart, Folsom, 37; Holmes, 38.
Meigs, A. V., 34.
Meinert, C. A., 9, 15.
Men's hats, 65.
Menon, ——, 51.
Menus, 60; Ewart, 45; Harbison, Herbert, 46.
Merchants' Exchange, Boston, 21.
Mere Man, A, 4.
Meriam, E., 24.
Merrifield, M. P., 62.
Merrill, L. H., (Woods) 22.
Merrythought, A., *pseud.*, 61.
Metabolism. Atwater, 11; Chittenden, 12; Wait, 18.
Metropolitan Association for befriending young servants. Ritchie, 7.
Mew, J., 42.
Meyer, A., 56.
Meyer, E. S., 56.
Meyer, G. H. von, 63.
Michael, E., 39.
Michels, J., 27.
Michigan: Dairy and Food Commissioner, 27.
Miersch, E. E., 9.
Miles, E. H., 41.
Military shoe. Salquin, 63.
Military stores, 32.
Milk, 25–29; Figuier, 13.
— Adulteration of. Bell, 18; Providence, R. I.: Board of Aldermen, 20; Nichols, 27; Snow, 28.
— Analysis of. Comstock, 26; Italy, Leffmann, 27; Sharples, 28; Wanklyn, 29; Wentworth, 35.
— Bacteria in. Rogers, Rosenau, Schroeder, 28; Vaughan, 29.
— Condensed. Alvord, 25; Pennsylvania, 28, 34.
— Modification of. Townsend, 28, 35.
— Municipal. Dodd, Goler, 26; Lane, Municipalization, 27.
— Sterilization of. Jeffries, Liverpool, 27, 34.
Milk depôts, Infants'. McCleary, 34.
Milk infection. Sedgwick, 17; Massachusetts Society for Promoting Agriculture, Mohler, Nichols, 27; Niven, Percy, Thursfield, 28; Percy, 38.
Milk testing. Van Slyke, 29.
Miller, E. S., 9, 56.
Millet-Robinet, C. É. R., 4, 51.
Millinery, 64.
Milner, R. D., 15, (Pratt) 33.
Milwaukee public schools, Cookery in. Fairchild, 53.
Minister, E., 64.
Minister, G., (Minister) 64.
Mitchell, C. A., 38.
Mitchell, G. F., 43.
Mitchell, J., 20.
Mitchell, M. J., 41, 50.
Mitchell, M. M., 47.
Mitchell, S. W., 15, 33.
Mitchell, W. S., 30.
Mitscherlich, A., 43.
Modern Housekeeping, 4.
Modern hygeian, A, 62.
Modified milk. Townsend, 28, 35.
Moeller, J., (Winton) 20, (Winton) 41.
Moffet, T., 15.
Mohler, J. R. 27.
Mojonnier, T., (Grindley) 37.
Molasses. Wiley, 24.
Moleschott, J. A. W., 15.
Mollard, J., 47.
Mollusks as food. Harding, 30.
Moll-Weiss, A., 4.
Mombert, P., 15.
Money, E., 43.
Monselet, C., 59.
Montaillé, ——, 62.
Moor, C. G., (Pearmain) 16.
Moore, A. J., 63.
Moore, B., 56.
Moore, J. H., 41.
Moore, R., 56.
Moore, W. W., 35.
Moquette, J. J. R., 15.
More, L. B., 36.
Moreira, N. J., 43.
Morel, L. F., 39.
Morfit, C., 8.
Morgan, J., 38.
Morgan, M. E. H., 62.
Morgenstern, L., 53.
Morren, F. W., 22.
Morris, J. C., 27.
Morrison, A. C., 21.
Most, G. F., 64.
Mother at Home, The, 4.
Moxon, E., 56.
Moyen, J., *Abbé*, 39.
Muentz, A., 24.
Mumford, A. J., 47.
Mumford, H. W., 38.
Municipal milk. Dodd, Goler, 26; Lane, Municipalization, 27.
Municipalization of the milk supply, 27.
Munk, I., 15.
Munson, E. L., 3.
Munson, L. S., 31, (Tolman) 24, 36.

Murché, V. T., 4.
Murray, E. C. G., 30.
Murray, R., 4.
Murrey, T. J., 25, 30, 33, 40, 47, 53, 54, 60, 61.
Mushrooms, Edible, 38, 39.
Mussels as food. Harding, 30.
Mustard. Dumas, Julia de Fontenelle, 23.
Mutton. S., P. K., 38.
Myrick, H., 22.
Mystery of living, 47, 56.

N

Naegele, O., 15.
Naironi, A. F., 43.
Napkins, Folding of. Whitehead, 59.
National Council of Women of the United States, 62.
National Pure Food Convention, 20.
National Training School for Cookery, 53, (Clarke) 53.
Neal, J. R., & Company, 30.
Negro domestic service. Eaton, 7.
Negroes, Diet of. Atwater, 11; Frissell, 13.
— Domestic economy for. Washington, 6.
Neely, F., 56.
Neil, E., (Bush) 65.
Nelson, H. S., 25.
Neues praktisches badisches Kochbuch, 52.
Neuman-Spallart, F. X. von, 36.
Neumann, A., (Kreidl) 27.
Neumann, R. O., 43.
New dietetics, The, 15.
New England Kitchen, 4, (Abel) 53.
New England Kitchen Magazine, 4.
New Era cooking school. Perky, 54.
New Jersey: Board of Health, 27.
— Laboratory of Hygiene, 15, 16.
New kirmesse cook book, 47.
New Orleans Auxiliary Sanitary Association, 27.
New York City public schools, Cookery in. Hogan, 53.
New York, State: State Botanist, 39.
New York Academy of Medicine, 27.
Newcomb, H. T., 36.
Newman, F. W., 16.
Newman, G., (Swithinbank) 28.
Newton, J. F., 41.
Nicholas, G. A., 7.
Nichols, A. H., 27.
Nichols, T. L., 16.
Nicholson, A., 16.
Nicholson, E., 4.
Nicol, M. E., 59.
Nicolas, P., 22.
Nitsch, H. A., 4, 21, 25, 47.
Niven, J., 28.
Noah, M. M., 4.
Noble boke, A, off cookry, 47.
No-breakfast plan. Dewey, 13.
Noorden, C. von, 16.
North Carolina: Department of Agriculture, 31.
North Dakota Agricultural College, Dietary study at. Ladd, 34.
Norton, A. P., 16.
Norton, C. B., 32.
Nuernbergische wohl unterwiesene Koechinn, Die, 52.
Nursing bottle, Dangers of. Wende, 35.
Nutmeg. Warburg, 24.
— Adulteration of. Warburg, 24.
Nutrition, 10–18.
Nuts as food. Jaffa, 41.
Nutt, F., 25.

O

Oakey, A. E., 4.
Oats, Proteids of. Osborne, 22.
Oil. Figuier, 13.
— Edible. Aloi, Coutance, Italy, 23; Muentz, Texas Cotton Seed Crushers' Association, Tolman, United States: Department of Agriculture, 24.
Okakura, K., 43.
Okie, A. H., 33.
Oleomargarine. United States: Internal Revenue Office, 20; Garber, Hesse, 26; Larbalétrier, 27; United States: Congress, Internal Revenue Office, 29.
Oliphant, M. O., 62.
One thousand things worth knowing, 56.
O'Neill, H. C., (Barnett) 1.
Oliver, H. K., 24.
Oliver, J., 28.
Oliver, T., 16.
Oranges. Bonavia, Lane, 36.
Ortner, J., 64.
Osborne, T. B., 22.
"Oscar" of the Waldorf. Tschirky, 49.
O'Shea, M. V., 34.
Oshima, K., 16.
Osman, E. G., 6.
Ostertag, R., 38.
Osthoff, G., 10.
Oswald, E., 52.
Oven, Aladdin. Atkinson, 9.
Owen, Catherine. See Nitsch, H. A.
Owens, F. E., 47.
Oxford, A. W., 49.
Oyster epicure, The, 30.
Oyster-plant, Cookery of. Ilott, 41.
Oysters. Murray, Murrey, Oyster Epicure, Salis, 30; Murrey, 47.
— Infection from. Sedgwick, 17.

P

P., P. O., 41, 47.
P., T., 47.
Pacific Colony, Topolobampo, Mexico, 6.
Packing of meat. McCarty, Wilder, 38.
Page, C. E., 34.
Palmer, J. A., *Jr.*, 39.
Panton, J. E., 4.
Parasites of meat. Cobbold, 37; United States: Department of Agriculture, 38.
Paris, J. A., 16.
Paris, Cost of living in. Bienaymé, 35.
— Dining in. Strong, 9, 59.
— Exposition universelle, 1878, 28.
— Exposition universelle, 1900, 16.
— Siege of, Cookery during. Laporte, 51.
Pariset, *Madame*, 4.
Parkes, E. A., 32.
Parkes, *Mrs.* W., 4.
Parloa, M., 4, 9, 41, 47, 50.
Partridge, Cookery of. Macpherson, 30.
Pascoe, W. W., 50.
Passages in the life of a young housekeeper, 4.
Pasteurization of food. Fuerst, 34.
Pasteurized milk. Rogers, Smith, 28.
Pastry, 24. 25; American Trade Publishing Co., 21; Ellis, 45; Herrick, 46; Kidder, 56.
— French. Clermont, 50.
— Spanish. Martinez Montiño, 53.
Pastry decoration. Maxe-Werly, 25.
Paton, D. N., 16.
Pattee, A. F., 16, 33.
Paul, F. T., 4.
Paul, S. T., 48.
Pavy, F. W., 16.
Payen, A., 20.
Payne, A. G., 4, 41, 48, 56, 60.
Peaches, Cold storage of. Powell, 37.
Pearmain, T. H., 16.
Pears, Cold storage of. Powell, 37.
— Preservation of. Upton, 37.
Pearse, T. F., 62.
Pearson, R. A., 28.
Peck, C. H., 39.
Peck, W. D., 43.
Pedroni, P. M., 20.
Pegge, S., *the Elder*, 48.
Peirce, C. H., 20.
Peirce, M. F., 6.
Pellerin, G., 16.
Pennell, E. R., 48, 59.
Pennetier, G., 20.
Pennsylvania: Department of Agriculture, Dairy and Food Division, 16, 28, 34.
People's manual, The, 56.
Perch, Cookery of. Shand, 30.
Percy, S. R., 28, 38.
Pereira, J., 16.
Periodicals devoted to cookery, 49.
Perkins, E. E., 65.
Perky, H. D., 54.
Petersen, F., 43.
Pett, G. T., 43.
Pettengill, L., 7.
Pheasant, Cookery of. Shand, 30.
Phillips, A. L., 53.
Philp, R. K., 4, 48, 54, 56.
Phosphates in nutrition. Anderson, 11.
Physical culture cook book. Richardson, 48.
Picayune, The, 50.
Pickles. What shall we eat?, 60.
Pickling. Graham, Lemcke, 31.
Pie baking. American Trade Publishing Co., 21.
Pierce, P., 60.
Piesse, G. W. S., 8.
Pike, Cookery of. Shand, 30.
Pisanelli, B., 16, 42.
Plain directions for the care of the sick . . . , 33.
Plain talk and friendly advice to domestics, 7.
Plumerey, A., 54.
Pocumtuc housewife, The, 4.
Poetz, S., 4.
Pomfret cookery, 48.
Poole, H. M., 36, 57.
Pope, A. E., 16.
Pope, J. J., 62.
Pope, M., 41.
Popular lessons on cookery, 48.
Pork. Bizet, Chotteau, Douglas, 37; Health Institute, Pork, 38.
— Cured. Cook, 37.
Pork: the danger of pork-eating, 38.
Porter, A. E., (Thresh) 31.
Portugal: Direcção geral de estatistica, 16.
Potatoes. Vaughan, 23; Snyder, 29; Hill, 40; Langworthy, 41.
— Digestibility of. Snyder, 41.
Poultry, 29, 30; Herrick, 46; McCollough, 65.
Powell, G. H., 36.

Power, S. C., 31.
Power, T. J., 64.
Pownall, S. Beaty-, 48.
Porter, H., 42.
Power, S. C., 4.
Praga, *Mrs.* A., 51.
Prang, L., and Co., 60.
Pratt, E. F., 48.
Pratt, H. A., 33.
Préaux Caltot, (Leblanc) 65.
Pregnancy, Dietary for. Naegele, 15.
Prescott, A. B., 20.
Prescott, J. H., 57.
Preservation of food, 30–32.
Preserved food. Bruce, 35.
Preserves. Figuier, 13.
Preserving of fruits, etc., 30–32; Cowan, 45.
Prévost, G., 62.
Proctor, R. A., 16.
Propheter, G., (Richardson) 48.
Proteids. Chittenden, 12; Griessmayer. 14; Osborne, 22.
Providence, R. I.: Board of Aldermen, 20.
— Superintendent of Health, 8.
Prucha, M. J., (Harding) 26.
Public houses, 9.
Public kitchens, 53, 54.
Publow, C. A., (Van Slyke) 29.
Puddings. Brown, Everybody's pudding book, 24; Jones, Murrey, Salis, 25; Murrey, 47.
Purdue University, Dietary studies at. Stone, 34.
Pure-food laws. See Food legislation.
Pusch, F., 21.
Putnam, E. H., 48, 57.
Pye, J. A., 33.

Q

Quaker cookery, 52.
Quigley, D., 62.
Quincy, J., 16.

R

Rabbit, Cookery of. Shand, 30.
Raffald, E., 57.
Raisson, H. N., 59.
Rambaldi, A., 43.
Rand, McNally & Co., 48.
Randolph, M., 52.
Ranhofer, C., 48, 60.
Ranke, H. von, 34.
Ranke, J., 16.
Rations, 32.
Ratton, J. J. L., 24.
Raymond, E., 51.
Read, G., 21.
Reade, A. A., 43.
Réchauffés, 54; S., P. K., 38.
Recipes, Cooking and domestic, 54–58.
— Cooking. Beecher, E. W., 1; Buckeye cookery, Ellis, 2; Howland, 3; Holbrook, 14; Berry, Fuller, Hill, Lane, Poole, 36; Buckeye cookery, 44; Buckland, Chadwick, Croly, Ellis, Ewart, 45; Forme of cury, Harbison, Henderson, W. A., Herrick, Hooper, Household friend, 46; Parloa, 47; Royal Baking Powder Co., Rundell, Soyer, 48; Ward, Widdifield, 49; Indian cookery book, Mitchell, Steel, Cuisinière des petits ménages, Déliée, 50; Jourdan-Lecomte, Keyzer, 51; Gironci, 52; Clarke, Fairchild, Mann, 53; Stanley, 54; Farmer, "G. C.", 60; Bush, 65.
— Chafing dish, 53.
— Domestic. Feuchtwanger, 42.
— for gas cooking. Edden, 45.
— Italian. Gironci, 40.
— Southern. Bomberger, Housekeeping in the Blue Grass, McLaren, Marye, 52.
— Vegetarian. Sharpe, 365 vegetable dishes, 41.
Recipes for home-made beverages. Wright, 42.
Redding, R. J., 28.
Redfern, W. B., 63, 64.
Reeve, A. J., 64.
Reeve, C. G. J., 4, 48.
Reich, E., 16.
Reid, H., 48.
Relishes. Herrick, 46.
Remarks on gay and costly apparel, 62.
Remnants. Brown, 54.
Resink, A. J., 43.
Restaurant stewarding. Whitehead, 59.
Restaurants, 9.
Rettigová, M. D., 65.
Revere House, Boston, 60.
Rhead, L. J., 30.
Rhodes, H., 7.
Riant, A., 43.
Rice. Kirby, 15.
Richards, *Mrs.* E. F., 48.
Richards, E. H., 4, 5, 6, 16, 20, 34, 36, 48.
Richardson, B. J., 36.
Richardson, *Sir* B. W., 5.
Richardson, C., 22, 24.
Richardson, M., 48.
Richter, F., 16.
Rideal, S., 31.
Ridge's food. Woolwich and Co., 33.
Rigby, W. O., 25.
Rinkel, J. J., 32.
Ris-Paquot, O. E., 5.
Ritchie, A. I. T., 7.
Rivaz, E. de, 48, 59.
Roasting of beef. Sprague, 38.
Robert, E., 7.
Roberts, G. E., (Porter) 42.
Roberts, H., (Roundell) 31.
Roberts, R., 7.
Roberts, *Sir* W., 16.
Robertson, W. H., 16.
Robinson, E. F., 43.
Robinson, S., 5.
Robinson, W., 39.
Rocques, X., 31.
Roger, P. P., 57.
Rogers, L. A., 28.
Rogers, R. V., *Jr.*, 9.
Rolet, A., 28.
Ronald, M., 48, 60.
Roques, J., 39.
Rorer, S. T., 25, 31, 39, 40, 41, 48, 54, 59, 60.
Rosenau, M. J., 28.
Rosevear, E., 64.
Ross, J. A., 41, 52.
Rotch, T. M., 34, 35.
Rotheram, M. A., 57.
Rouilliet, A., 16.
Roundell, J., 31.
Routh, C. H. F., 35.
Rowing men, Diet for. Atwater, 33.
Royal Baking Power Co., 48.
Rude, A. D., 64.
Rude, C. B., (Rude) 64.
Ruffin, F. G., 20.
Ruggles, S. B., 22.
Rundell, M. E., 48.
Rupp, G., 16.
Rural cookery. Audot, 50.
Rural domestic economy. Bayle-Mouillard, 1; Harvey, 3; Marshall, 4, Millet-Robinet, 4, 51; Van de Water, 5; Leland, 56.
Rural schools, Luncheons for. Richards, 34.
Russell, F. A. R., 41.
Russell, J., 59.

S

S., C., 22.
S., P. K., 38.
Sachse, H. V., 33.
Sala, G. A. H., 48.
Salads, 40; Herrick, 46; Murrey, 47.
Salem, Mass., Cookery in. Esther C. Mack Industrial School, 45.
Salicylic acid as preservative. Wiley, 32.
Salis, H. A. de, 25, 30, 40, 41, 42, 48, 54, 57.
Salisbury, J. H., 16, 22, 33.
Salisbury diet. Cutter, 33.
Salkowski, E., 38.
Salmon, D. E., 38.
Salmon, L. M., 8.
Salmon, Cookery of. Shand, 30.
Salquin, S. A., 64.
Salsify, Cookery of. Ilott, 41.
Salt. Boddy, Bremner, Chatard, Durham, Guempel, 23; Manley, Meriam, Ratton, Schleiden, Woll, 24.
Sammis, J. L., (Grindley) 34.
Sandwiches. Fuller, Hill, Southworth, 40; Hill, 53.
Sargeant, A. M., 8.
Sargeant, K. R., 39.
Sargent, F. S., 22.
Sargent Industrial School, Matteawan, New York, School kitchen of. Stanley, 49, 54.
Sauces. Murrey, 40; Fitchett, 42; What shall we eat?, 60.
Saulmier, E., (Calmels) 8.
Saunders, F., 10.
Savery, Lillie, *pseud.*, 5.
Sawtelle, H. L., 53.
Scandal of London's markets, 10.
Schimper, A. F. W., 41.
Schleiden, M. J., 24.
Schlickeysen, G., 16.
Schiff, C. J., (Ravenhill) 65.
Schloesser, F., 53.
Schmitt, E., 54.
Schofield, R. J., 57.
School children, Lunches for. Wentworth, 34.
Schools, Cookery in. Heritage, 46;
Schools of cookery, 53–54. Calder, Fairchild, Hogan, Huntington, Lincoln, 53; United States: Bureau of Indian Affairs, White, Wright, 54.
Schroeder, E. C., 28.
Schurtz, H., 16.
Schwaab, E. F., 31.
Schwarz, O., 10.
Scoffern, J., 17.
Scorzonera, Cookery of. Ilott, 41.
Scotland: Comptroller, 36.
Scott, S. E., 57.
Scouring. Christopher, 6.
Sea kale, Cookery of. Ilott, 41.
Seaman, H. J., 6.
Seaney, O. E., 64.
Sébillot, P., 21.
Sedgwick, C. M., 8.
Sedgwick, W. T., (Hough) 7, 17.
Sée, G., 33.
Seely, *Mrs.* L., 8, 48.

Seignobos, *Madame* D., 5, 51.
Seine, Préfecture du département de la, 10.
Selby, C., 59.
Select collection of valuable and curious arts, 57.
Senn, C. H., 25, 48, 54, 60.
Sérand, E. H. L., 21.
Séré, F., 51.
Servant girls. See Girls in service.
Servants, 7, 8.
Service, Domestic, 7, 8.
— Table, 58–60; Hill, 46; Lincoln, Wynkyn de Worde, 61.
Serving. Hill, 46.
Shaker cookery, 52.
Shand, A. I., 30.
Shapleigh, A., 17.
Sharpe, H. G., 32.
Sharpe, M. R. L., 41.
Sharples, S. P., 20, 28.
Sheldon, J. P., 28.
Shell-fish as food, 29, 30.
Shelley, P. B., 41.
Shelter, Cost of. Richards, 36.
Shepard, L. D., 17.
Sherman, H. C., (Atwater) 11, 17, 22.
Sherwood, M. E. W., 59.
Shillaber, L., 48.
Shoes, 63.
Short, T., 17, 43.
Short, *pseud.*, 59.
Shredded wheat. Perky, 54.
Sicard, G., 39.
Side dishes. Senn, 54.
Sievers, A. F., (True) 37.
Sillette, *Mlle*, 51.
Simmonds, P. L., 17, 36.
Simroth, H., 17.
Singer, M., 20.
Six cups of coffee, 43.
Six hundred dollars a year, 5.
Smee, A. H., 28.
Smith, C. De W., 28.
Smith, E., 17.
Smith, E. G., 31.
Smith, F. E., and Co., 23.
Smith, G., 57.
Smith, John, *A.L.S.*, 41.
Smith, Junius, 43.
Smith, L. E., 60.
Smith, M. S., 52.
Smith, W., 65.
Smithard, M., 28.
Snipe, Cookery of. Shand, 30.
Snow, E. M., 28.
Snyder, H., 17, 21, (Woods) 23, 29, 41.
Soap, 8.
Society of Antiquaries, London, 48.
Soda fountain beverages. Rigby, 25; Dubelle, Hiss, White, 42.
Soemmerring, S. T. von, 64.
Sommerfeld, P., 28.
Sorghum. Collier, Hedges, 23; Killebrew, Madinier, Stewart, 24.
Soubeiran, J. L., 20.
Souillard, F. A., 57.
Soups, 40; Herrick, 46; Murrey, 47.
South Kensington Museum, 17.
Southern cookery, 52, 53.
Southgate, H., 5.
Southworth, M. E., 40.
Sowle, H., 10.
Soyer, A. B., 17, 32, 48, 57.
Spanish cookery, 53.
Spargo, J., 28.
Sparrow, W. S., 9.
Spencer, E., 42.
Spencer, G. L., 43.
Spices. Gibbs, 23; Richardson, 24.
— Adulteration of. Gibbs, 19.
Spofford, H. E. P., 8.
Spons' household manual, 5.
Sprague, E. C., (Bevier) 33, 38.
Spratling, W. P., 33.
Spring, H. M., 33.
Springsteed, A. F., 59.
Squire, E. E., (Gillett) 55.
Squibb, E. R., 20.
Stables, W. G., 43.
Stacpoole, Florence, 5.
Staffe, ——, *Baronne*, 5, 10.
Standard of living, 35, 36.
"Standard" work on cutting, 64.
Stanley, E. W., 49, 54.
Starches, Adulteration of. Bell, 18.
Statesmen's dishes, 49, 57.
Steel, F. A., 50.
Steele, F. M., 62.
Steffen, G. F., 36.
Stephens, K., 59.
Sterilization of food. Fuerst, 34.
Sterilization of milk. Jeffries, 27; Smith, 28; Jeffries, Liverpool, 34.
Sternberg, W., 9.
Stevens, E. T., 5.
Stewarding. Whitehead, 59.
Stewart, F. L., 24.
Stickney, G. P., 23.
Stillich, O., 8.
Stocking, W. A., *Jr.*, 28.
Stockings. Hosiery, 65.
Stockton, F. R., 5.
Stockton, M., (Stockton) 5.
Stone, W. E., 34.
Stowe, H. E. B., (Beecher) 1, 5.
Strawberries. Fuller, 36.
Strohm, G., 49, 57.
Strong, R., 9, 59.
Students' diet, 33, 34.
Sturtevant, E. L., 23, 28.
Stutzer, A., 17.
Sugar. Kirby, 15; Abel, Jaensch, 23; Wiechmann, Wiley, 24; Feuchtwanger, 42.
— Adulteration of. Bell, 18.
Sugar boiling. Weatherley, Wells, 25.
Sugar spinning. Landry, 25.
Sulphurous acid as preservative. Calm, 31; Wiley, 32.
Summers, G., 21.
Sunday night suppers. Bailey, Herrick, 53.
Sunderland, La R., 17.
Suppers, 60.
Swaysland, E. F. C., 63.
Swedish cookery, 53.
Sweetmeats. Hausner, 31; Ellis, 45. See also Confectionery, 24, 25.
Swett, L. G., 21.
Swithinbank, H., 28.
Sylvestre Dufour, P., 43, 44.
Syrups. Harrop, 23; Wiley, 24; Power, 31.

T

Table, The, 58–60; Ris-Paquot, 5.
Table decoration, 58–60.
Table service, 58–60.
Table Talk [monthly], 5, 49.
Talbot, M., (Richards) 34.
Tasty dishes, 57.
Tayler, A. J. Wallis-, 44.
Taylor, A. H., 5.
Taylor, M. H., 49.
Taylor, S. T., and Son, 62, 64.
Taylor, T., *M.D.*, 8, 28, 39.
Tea (the meal). Andrews, 58; Terhune, 59.
— (the plant and beverage), 42–44; Figuier, 13; Kirby, 15.
— Adulteration of. Bell, 18.
Tea cyclopædia, 44.
Tea poisoning. Bullard, 42.
Tegetmeier, W. B., 5.
Tellier, C., 31.
Tendret, L., 59.
Terhune, M. V., 5, 22, 49, 57, 59, 65.
Terrill, B. M., 5.
Texas Cotton Seed Crusher's Association, 24.
Thom, C., 28.
Thomas, H. H., 37.
Thompson, *Sir* B., *Count Rumford*, 9.
Thompson, *Sir* H., *Baronet*, 17, 30.
Thompson, W. G., 33.
Thomson, R. D., 17.
Thornton, T. C., 57.
365 vegetable dishes, 41.
Thresh, J. C., 31.
Thrift, Domestic. Bartley, 1; Walters, Warren, 5.
Thudichum, J. L. W., 49.
Thurber, F. B., 44.
Thursfield, W. N., 28.
Tillotson, M. E., 62.
Timbs, J., 5, 57, 59.
Tinned foods. See Canning, 30–32.
Tinned foods and how to use them, 32.
Tirel, G., 57.
Toasts. Herrick, 46.
Toilet. 10.
Toilet of Flora, 10.
Tolman, L. M., 24, (Munson) 31, (Munson) 36.
Tomes, R., *M.D.*, 5.
Torrey, M. I., 63.
Touaillon, C., 17, 22.
Townend, B., 64.
Townsend, C. W., 28, 35.
Townsend, H., 17.
Treatise on dress, 63.
Treves, E., 63.
Triclinium. Chacon, 58.
Trifet, H. A., 44.
Tropics, Food for. Macknight, 15.
Trout, Cookery of. Shand, 30.
True, R. H., 37.
Tryon, T., *M.D.*, 41.
Tschirky, O., 49.
Tuberculosis and milk. Boyce, Ernst, Hope, 26; Mohler, 27; Schroeder, 28.
Tucker, W., 6.
Tucker, W. G., 20.
Tuscan cookery. Ross, 41, 52.
Tussenbroeck, A. P. C. van, 28.
Tweedie, Ethel B., 28.
Twickenham Economic Museum. Twining, 6.
Twining, T., 5, 6.
Tyree, M. C., 5.
Tyson, J., 17.

U

Ude, L. E., 51.
Uffelmann, J., 22.
Ule, O. E. V., 17.
Uncooked food. Christian, 40.
Underwood, F. H., 49.
United States: Attorney General, 38.
— Bureau of Corporations, 38.
— Bureau of Education, 54.
— Bureau of Indian Affairs, 54.
— Bureau of Statistics, 36.

— Commissary General of Subsistence, 22, 32.
— Congress, 29.
— Consuls, 32.
— Department of Agriculture, 20, 29, 38.
— — Bureau of Animal Industry, 29, 38.
— — — Dairy Division, 29.
— — Bureau of Chemistry, 20, 23.
— — Division of Chemistry, 17, 20, 23, 24.
— — Division of Publications, 38.
— — Office of Experiment Stations, 17, 29.
— Department of Labor, 36.
— Internal Revenue Office, 20, 29.
— Library of Congress, Division of Bibliography, 36.
— Navy Department, 41.
— Public Health and Marine Hospital Service, 29.
— Pure food law of 1906, 20.
— War Department, 32.
— Weather Bureau, 32.
United States practical receipt book, 57.
University boat crews, Diet for. Atwater, 33.
University of Illinois, Dietary studies at. Grindley, 34.
University of Wisconsin, Students' diet at. O'Shea, 34.
Upton, J., 37.
Upton, R. A., 5.
Urbain, V., 32.
Useful arts employed in the production of clothing, 63.
Useful arts employed in the production of food, 17.
Useful companion and artificer's assistant, 57.
Usher, S., (Bevier) 1.
Uzanne, O., 63, 65.

V

Vacher, F., 17.
Valentine, W. J., (Norton) 32.
Vallet D'Artois, ——, 65.
Van de Water, V. T., 5.
Van Meter, A. R., (Bevier) 11.
Van Slyke, L. L., 29.
Vandael, M., 64.
Varenne de Béost, C. M. A., 51.
Vaughan, V. C., 17, 18, 29.
Vegetable diet, 40, 41.
Vegetables, 40, 41; Horsford, 14; Herrick, 46.
— Canned. United States: Department of Agriculture, Chemical Division, 17.
— Infection from. Sedgwick, 17.
— Italian cookery of. Ross, 52.
— Preservation of, 30–32; Cowan, 45.
Vegetarian, The, and Our Fellow Creatures, 41.
Vegetarian dishes, Italian. Gironci, 52.
Vegetarianism, 40, 41.
Venison. Shand, 30.
Vetter, P. J., 64.
Viard, A., 51, 52.
Vicaire, G., 49, 59.
Vienna bread. Horsford, 21.
Vienna cookery. Mauer, 52.
Villain, L., 38.
Villena, E., 61.
Vilmorin-Andrieux et Cie, 23.
Vincard, P., 18.
Vinegar. Figuier, 13; Bardy, Boston, Brannt, Cutter, Frear, Gardner, Julia de Fontenelle, 23; Muentz, Wetherill, 24; Feuchtwangler, 42.
Virchow, R., 18.
Virginia cookery recipes. Bomberger, Marye, Randolph, Smith, 52.
Vogel, H., 20.
Vogl, A., 18.
Vogl, A. E., 20, 23.
Voïart, A. E. P., 63.
Voit, C. von., 18.
Vollmer, W., 49.
Voorhes, L. A., (Snyder) 21.
Voss, F., 9.
Vulté, H. T., 5.

W

W., A. H., 57.
Wade, C., 18.
Wadleigh, R. H., 64.
Wagner, C., 32.
Wait, C. E., 18, 41.
Waiting at table, 59.
Wakeman, A. Van H., 64.
Walker, *Mrs.* A., 63.
Walker, J. B., 23.
Walker, T., 59.
Walker, W. E., 64.
Walker, W. H., (Berkeley) 54.
Walker-Gordon milk. Kerley, 34.
Wallace, A. W., 5.
Walley, T., 38.
Walmysley, T., 18.
Walsh, J. H., 5.
Walsh, J. M., 44.
Walters, J. T., 5.
Wanklyn, J. A., 29, 44.
Warburg, O., 24.
Ward, E. S. P., 63.
Ward, G. E., *Countess of Dudley*, 49.
Warelands milk. Women's Educational and Industrial Union, 29.
Warner, R., 49.
Warren, E., 5, 8, 9.
Washington, *Mrs., pseud.*, 49.
Washington, M. J., 6.
Waterman kitchen furnishing stores, 9.
Watson, K. H., 63.
Watt, A., 8.
Watts, E., 30.
Waugh, F. A., 37.
Way to be rich and respectable, 6.
Weatherley, H., 25.
Weber, A. E., 52.
Weber, F., 59.
Webster, A., 6.
Webster, A. L., 57.
Webster, H., 39.
Wedderburn, A. J., 20.
Wedgwood, G. R., 44.
Welch, D., 53.
Weld, I. C., (Lane) 27.
Wellesley cook book, 49.
Wells, J. R., 57.
Wells, L., 20.
Wells, R., 25.
Welter, H., 44.
Wende, E., 35.
Wentworth, A. H., 35.
Wentworth, S. E., 34.
Wesley, J., 44.
Wetherill, C. M., 24.
Weygandt, W., 18.
Weyl, T., 9, (Knauff) 53.
What shall we eat, 60.
What to eat, 49.
Wheat, 22, 23.
— Chemistry of. Jago, 21.
— Shredded. Perky, 54.
Wheeler, C., 23.
Whelks as food. Harding, 30.
Whitaker, G. M., 29.
White, E. F., 42.
White, J., of Dunbar, 22.
White, *Mrs.* P. A., 57.
White, S. J., 6, 54.
Whitehead, J., 9, 25, 38, 59.
Whitney, A. D. T., 49, 57.
Whittemore, H., 6.
Widdifield, H., 49.
Wiechmann, F. G., 24.
Wiener, A., 18.
Wigley, *Mrs.* S. S., 49.
Wigner, G. W., 29.
Wilder, F. W., 38.
Wiley, H. W., 8, 18, 20, 23, 24, 29, 32, 37.
Willard, H. J., 6.
Willard, X. A., 29.
Williams, H., 38.
Williams, H. E., 32.
Williams, L. H., (Richards) 36.
Williams, M. E., 49.
Williams, W. M., 9, 49, 63.
Williamson, and Son, 25, 49.
Willich, A. F. M., 6, 18.
Willmott, W., 18.
Willoughby, E. F., 29.
Wilson, L. L. W., 6.
Wines, Home-made. Wright, 42.
Wing, H. H., 29.
Wingfield, L. S., 63.
Winslow, K., 29.
Winter, C., 30, 32.
Winters, J. E., 35.
Winthrop, A. W., 33.
Winton, A. L., 20, 41.
Wisconsin: Dairy and Food Commissioner, 18.
Witherspoon, J., 8.
Wolff, M. P., 54.
Woll, F. W., 24, (Farrington) 26, 29.
Woman's Auxiliary of the Charlestown Branch of the Y. M. C. A., Boston, 57.
Woman's Club, Charlotte, N. C., 53.
Woman's Health Club, Boston, 18.
Women's Educational and Industrial Union, Boston, 29, 49.
Women's hats. See Millinery, 64.
Wood, C. A., 53.
Wood, C. J., 33, 35.
Wood, F. F., 35.
Wood, G. H., 36.
Wood, J. A. E., 63.
Wood, K. B., 60.
Woodcock, Cookery of. Shand, 30.
Woodman, A. G., (Richards) 16.
Woodman, M. S., 57.
Woods, C. D., (Atwater) 11, 18, 22, 23, 38.
Woollams, J., (Collingwood) 45.
Woolwich and Co., Malden, 33.
Wooton, E., 10.
Worcester West Milk Producers' Association, 29.
Worthen, J. W., 22.
Wright, A. S., 58.
Wright, C. E. G., 54.
Wright, H. S., 42.
Wright, J. McN., 6.
Wynkyn de Worde, 61.

X

Xenocrates, 30.

Y

Yates, L. H., 6, 9, 52.
Yeasts. Conn, 7; Worthen, 22.
Yeo, I. B., 18.
Youman, A. E., 58.
Youmans, E. L., 6.
Young, J. R., 18.
Young woman's companion, 6.
Ysabeau, V. F. A., 23.
Ysaguirre, *pseud.*, 58.

Z

Zakopane, Poland, Domestic economy at. Zamoyska, 6.
Zamoyska, ——, *Countess*, 6.
Zipperer, P., 44.
Zune, A. J., 29.
Zwingli, U., 18.

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